

## Cinnamon Syrah White Chocolate Almond Cookies

1 Package Testarossa Cinnamon Syrah Almonds  
2  $\frac{3}{4}$  Cups All Purpose Flour  
1 Cup Granulated Sugar  
 $\frac{1}{2}$  teaspoon Baking Soda  
Cinnamon  
 $\frac{1}{2}$  teaspoons Salt

$\frac{3}{4}$  Cup Light Brown Sugar  
 $\frac{3}{4}$  Cup Granulated Sugar

1 Cup Unsalted Butter

2 Eggs  
2 teaspoons Vanilla

After Baked:  
 $\frac{1}{2}$  Cup Granu-

2  $\frac{1}{2}$  Tablespoons

Makes Approx. 3 dozen

Preheat oven to 300° F

Have all ingredients at room temperature.

Line your cookie sheets with parchment or wax paper.

In a large bowl, combine the flour, baking soda, and salt. Whisk together and set aside.

In another large bowl, cream the butter and sugars. Mix with a mixer on medium speed until the mixture turns almost white in color. Scrape down the sides of the bowl. Add the eggs and vanilla mixing on low, just until combined. Again, scrape down the sides of the bowl. Next, add the flour mixture on low speed just until mixed together.

Using a Tablespoon scooper (like a mini ice-cream scooper), place the rounds onto the cookie sheet about two inches apart. Slightly flatten each ball into a disk, using the palm of your hand. Gently push the Testarossa Cinnamon Syrah White Chocolate Almonds, approximately two, into each cookie. Bake for 22-24 minutes until light golden brown. Put the "coating" cinnamon and sugar into a bowl and mix. Place each cookie into the cinnamon-sugar mixture and gently coat them. Cool and Enjoy!

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