



Baldacci
FAMILY VINEYARDS
NAPA VALLEY

Veggie Marinara Pasta

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 24 cookies

Ingredients

- 1 cup butter softened
- 3/4 cup powdered sugar
- 1/2 teaspoon vanilla
- 2 cups all purpose flour

Instructions

1. Preheat oven to 325 degrees. Line two lightly colored baking sheets with parchment paper and set aside.
2. In the bowl of a stand mixer, add in butter, sugar, vanilla, and flour. (Be sure to fluff your flour before measuring to get an accurate measurement.) Mix slowly until a crumbly dough forms. It will look like crumbs in the stand mixer, but when squeezed together in your hands will hold its shape.
3. Form dough into a ball and roll in between parchment paper to 1/3-1/2-inch thick. Cut into small 3-inch circles (or any shape desired**) and place onto prepared baking sheets.
4. Bake 12-15 minutes or until the bottoms of the cookies are barely golden brown. Cool 5 minutes on hot baking trays before transferring to cooling racks.
5. Store in airtight containers for up to 5 days.

Pairs well with

Baldacci Family Vineyards Carneros Late Harvest Gewürztraminer