



Strawberry Rosé Butter Cookies

Yield: 48-50 cookies

Ingredients:

5 Cups	All-purpose flour
2 Teaspoons	Baking soda
1/2 Teaspoon	Salt
1-1/2 Cups	Unsalted butter, softened
1-1/4 Cups	Sugar
3/4 Cup	Light brown sugar
3 Large	Eggs
3/4 Cup	Fresh strawberries, chopped
1 Cup	Hampton Water rosé wine

Directions:

1. In a medium bowl add flour, baking soda, and salt. Whisk to combine. Set aside.
2. In the bowl of a stand mixer (fitted with the paddle attachment) or in a large bowl with an electric handheld mixer beat the butter until creamy (about 30-45 seconds). Gradually add the sugar and brown sugar beating until light and fluffy (1-2 minutes). Beat in eggs until well blended.
3. Mix in flour mixture until blended.
4. Slowly pour in the wine and beat on low until all the liquid is absorbed into the dough. Dough will be very sticky.
5. Fold the strawberries into the dough.
6. Cover the bowl with plastic wrap and refrigerate for one hour.
7. Preheat oven to 375 degrees F.
8. Remove dough from the refrigerator. It will still be slightly sticky.
9. Drop by 2 tablespoons (or a #30 cookie scoop) onto baking sheets. Using a rubber spatula or your palm flatten slightly.
10. Bake for 12-13 minutes or until top of cookies are slightly golden brown. Transfer to a wire cooling rack to cool completely.
11. Store in an airtight container for 5-7 days.