



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## *MORGENSTER LEMON OLIVE OIL SUGAR COOKIES*

*RECIPE 101/101*

### **What you will need:**

2 1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon kosher salt  
1 1/4 cups granulated sugar, plus more for rolling  
1/3 cup **Morgenster Lemon Extra Virgin Olive Oil**  
2 large eggs  
1/2 teaspoon vanilla extract

### **How to prepare:**

Preheat oven to 350°F.

In a bowl, sift together flour, baking soda, baking powder, and salt. Set aside.

In a second large bowl, combine sugar and olive oil and mix with a spatula until it forms a grainy paste. Add eggs and vanilla and stir until smooth. Fold in dry ingredients until just incorporated. You should have a fairly soft, oily dough.

Fill a small dish with more granulated sugar. Scoop dough by the tablespoonful into balls and roll in sugar to coat. Arrange on a nonstick or parchment-lined baking sheet, leaving 2 inches of space between cookies.

Bake for 11 to 13 minutes or until tops are puffed and crackly and edges just start to turn light golden brown. Let cool for 5 minutes before transferring to a wire rack to cool completely. Cookies are best enjoyed the day they are made, but will keep in an airtight container for up to 3 days.

**FLOS  
OLEI  
2014**

**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
1 OF 11 WORLDWIDE