



## Port Wine Vinegar Cookies

By Chef Veera Gaul, Ph.D.



### Ingredients

1 stick butter (at room temperature)  
½ teaspoon salt  
¾ cup sugar  
1 egg, beaten  
2 tablespoons O&V [Port Wine vinegar](#) or **Vin Santo vinegar** \*  
1 ½ cups flour  
¼ teaspoon baking powder  
½ cup chopped toasted almonds

### Drizzle

2 tablespoons O&V [Port Wine vinegar](#) \*  
1 teaspoon Honey

### Preparation

Preheat the oven to 350F. Prepare baking sheets by lining with parchment paper.

In a bowl, sift the flour and baking powder together.

In a separate bowl, cream the butter with the salt and sugar. Once light and fluffy, add the beaten egg and vinegar.

Fold in the flour and combine. Mix in the toasted almonds.

Roll scant tablespoons of the batter with damp hands till round. Place on baking sheets lined with parchment paper. Lightly flatten the mounds with the back of a spoon.

Bake on the upper rack of the oven for 15 minutes until browned around the edges. Remove from the oven and allow to cool

In the meantime, make the drizzle by mixing the 2 tablespoons of vinegar in a saucepan with the honey over medium heat until reduced by half. Drizzle over the cooled cookies and serve immediately.

These cookies are especially delicious as an after-dinner cookie with a glass of port wine or brandy.

Makes 22-26 cookies

Active Time: 30 minutes

### Notes

\* The O&V [Port Wine vinegar](#) with its Portuguese tawny port flavor and perfect balance of sweet and tangy is a great addition to this cookie. The drizzle on top adds balance from the buttery and rich almond flavor of the cookie itself. Another option is the **Vin Santo vinegar** made in the likeness of the ancient, amber and sweet vin santo wine. You can also substitute with a fruity vinegar such as [Cranberry](#) or **Hazelnut**. All of these vinegars can be purchased at [Oil & Vinegar](#) stores.

Categories: Dessert, Sweets, Vinegar Cookie, Port Wine Vinegar, Vin Santo Vinegar, Hazelnut Vinegar, Cranberry Vinegar, Almond, After Dinner Cookie, Holiday Baking, Cookie Swap,