



Sparkling Champagne Cookies

In the spirit of creating adult-oriented goodies from childhood favorites, we've used Champagne in these lovely, light cookies that can be served at tea time, snack time - or at any time the sweet tooth calls.

Makes about 60 1-inch cookies

Ingredients

¾ cup [Champagne sabayon](#), already prepared
1½ cups dried cake crumbs
½ cup nuts, toasted and finely chopped
2 tablespoons powdered sugar
1 teaspoon vanilla extract
White large-grain sparkling decorating sugar, for finishing cookies

Preparation

Preheat oven to 350 degrees.

Combine the sabayon, cake crumbs, nuts, powdered sugar, and vanilla in a large bowl. Stir until well incorporated.

Divide dough in half, evenly. Roll each into a log, 1 inch thick in diameter. Roll each log in the decorating sugar, coating just the outer edge. Chill logs in refrigerator for about 1 hour, up to 2 days, until hard enough to slice.

Remove from refrigerator, and cut each roll into ½ inch thick slices. Place on a parchment-lined baking sheet and bake for 12-15 minutes. Cool cookies on a wire rack. The cookies will keep in an airtight container for 2-3 days.

[Chef's Note: To make your own cake crumbs, crumble leftover cake, homemade or store-bought, and bake in a slow oven (200°), or turn off oven and leave in overnight until dry. Allow to cool. Process in a food processor to make fine crumbs.

Cookies can be made using a variety of flavorings, altering the type of cake used for crumbs, flavor extracts and spices. We encourage you to experiment!]

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