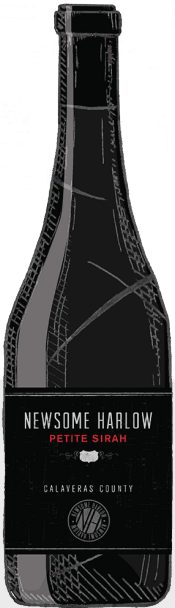


WINE CLUB RECIPE

# SHIITAKE DARK CHOCOLATE COOKIES

*with Cinnamon*



**Pair With:**  
**2020 Petite Sirah**

## Ingredients

8 oz dark chocolate, coarsely chopped  
1 1/4 cup all-purpose flour  
1/2 cup unsweetened dark chocolate cocoa powder, I like Ghirardelli  
2 teaspoon baking powder  
2 Tablespoon shiitake powder, or home ground dried shiitake mushrooms  
1/4 teaspoon salt  
3/4 teaspoon cinnamon  
1/2 cup(1 stick) unsalted butter, room temp.  
1 1/2 cup dark brown sugar, packed  
2 large eggs, room temp  
1 teaspoon pure vanilla extract  
1/3 cup whole milk, room temp  
1 cup raw sugar



## Instructions

In a small bowl, melt dark chocolate in the microwave in 30-second increments, stirring with a spatula in between each round until melted. Set aside to cool, but not allow to set. Do not over heat, chocolate will become chalky and you can't start over.

In a medium bowl, sift together flour, cocoa powder, baking powder, shiitake powder, cinnamon and salt. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and dark brown sugar on medium speed until light and fluffy, about 3 minutes. Add eggs one at a time, scraping down sides of the bowl after each addition. Add vanilla extract and melted chocolate. Add in half of the dry ingredient mixture and combine until fully incorporated. Add in milk, followed by the remaining dry ingredients and combine until fully incorporated.

Remove dough from bowl and form into a flat disk. Cover with plastic wrap and refrigerate until firm, about 2 hours. Preheat oven to 350°F. Line sheet pan with parchment paper. Divide dough into 16, 1-inch balls. Roll cookie balls in raw sugar. Place cookies on prepared pan. Leave enough space between each cookie to account for spreading, about 2 inches. For best results, bake until the surface of the cookie cracks, about 14 minutes. Place cookies on wire racks to cool completely.