

Chocolate Canapés for Red Wine

- 1 c. unsalted butter, softened
- 1/2 c. powdered sugar
- 2 Tbsp. sugar
- 1 egg yolk
- 1 1/2 c. flour
- 1/2 c. cocoa
- 1/4 tsp. salt
- 1/4 tsp. cayenne pepper
- Kosher salt for topping

Sift flour, cocoa, salt, and cayenne into a prep bowl. Cream butter and sugars; add egg yolk and beat until smooth. Add sifted dry ingredients and beat until thoroughly combined. Divide dough in half. Using wax paper, roll each half into a log, about 1 1/2 " diameter. Freeze until very firm, at least an hour. Preheat oven to 350 degrees and line 2 large cookie sheets with parchment paper. Slice hardened logs into 1/4" pieces, spacing them about 1" apart on the parchment. Sprinkle as desired with Kosher salt. Bake 15 minutes until just firm. Let cool 3 minutes on the parchment before removing to a wire rack. Makes about 5 dozen. (Dough may be frozen up to 2 weeks. Baked canapés may be stored air-tight at room temp up to 2 days.)

Accompany with Cooper-Garrod Test Pilot P-47 Thunderbolt