



The Finer Cookie: Vanilla Ice Wine Tea Cookies

Description

The pairing of vanilla with the intensity of black tea

By **Kimberlie Robert**

Vanilla is one of those ubiquitous ingredients that is baked into almost every sweet thing, with good reason. It heightens the flavours of all the other ingredients, and deepens the sweetness, and the richness of the butter. Without it, baking is flat and somewhat uninteresting. But what happens when you push the vanilla forward by intensifying it? And what happens when you accent the vanilla with black tea leaves? You get the Vanilla Ice Wine Tea Cookie. The ice wine flavouring lends a fruity sweetness to the sultry black tea leaves. The texture of the cookie is dense and crunchy on account of the coarse sugar coating, making the flavour intriguing and very special. It is a beautiful cold weather cookie.

I just happened to have an Ice Wine Black Tea in my pantry, and I thought it would work perfectly with the richness of the vanilla. It's a beautiful choice for these cookies, but you can choose practically any tea that you like: green, or herbal included. I prefer the pairing of vanilla with the intensity of black tea.

Click here for the [Vanilla Ice Wine Tea Cookie recipe](#).

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Photographed by Kimberlie Robert



Kimberlie Robert is currently the Executive Cookie Maker at [The Finer Cookie](#). As of recently, she has worked as an Executive Assistant for five years. Prior to that she was the Coordinating Director/Partner of an Advertising Agency. She has earned an MA in Art History and a BA in English Literature. She is also a writer and researcher, short story editor, pastry chef, tango dancer and gardener.

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