

A GLASS AFTER WORK



Sunday Baking: A Luscious Lodi Zin & Pumpkin Snickerdoodles

July 31, 2016 by Alleigh

*** *I received this wine as a sample.* ***

In 10 days, I'm heading to Lodi, California for the 2016 Wine Bloggers' Conference (WBC16). The conference location was announced last August at the close of the [2015 conference in the Finger Lakes](#), and since then, I've been peppering my wine choices with options from Lodi. Admittedly, I've been slow to blog about those wines, but, as I start to think about WBC16, I've gone back through my tasting notes, and now, it's time to share.



2011 Scottto Family Cellars Old Vine Zinfandel

First up, the 2011 Scottto Cellars Old Vine Zinfandel. I opened this wine on a Sunday evening (November 1, 2015) while baking Pumpkin Snickerdoodles inspired by [Sally's Baking Addiction](#).

The *2011 Scottto Family Cellars Old Vine Zinfandel* ([winery](#), [snooth](#)) is from Lodi, California. The wine was a dark, ruby red. Both on the nose and in the mouth, there were blackberries, cherries, and vanilla mixed with hints of baking spice. The wine was full-bodied with soft tannins and medium acidity.

Is this worth a glass after work? It's worth more than one! What are you waiting for? At an SRP of \$15, the excellent quality-price ratio of this wine is undeniable. It's a wine that pairs well with all types of food regardless of the time of year—think grilled Portobello mushrooms or a juicy steak in the summer and slow cooker braised short ribs and mashed potatoes or lamb stew in the winter. Not to mention that this easy-to-drink wine is perfect for just sipping while talking with friends and snacking on a cheese and charcuterie board.



As for the cookies, they're still a work in progress. I essentially melded [my Snickerdoodle](#) recipe with [Sally's Baking Addiction's Pumpkin Snickerdoodles](#). They were definitely tasty, but I would like for them to be a little more pumpkin-y and a little less pumpkin spice flavored. I also know that adding more pumpkin can mess with the texture, so that's why it's still a work in progress. They're still worth making even without tweaks to the recipe.

Overall, these cookies are a seasonal favorite both at home and at my office, and they made for a delicious match with this dark berry and baking spice-filled Zin.

Question of the Day: Do you go to conferences for either work or your blog (or both)? What is your favorite part about conference-going?



Pumpkin Snickerdoodle

This pumpkin variation of my regular snickerdoodle recipe is a delicious, seasonal cookie.

Servings

4 dozen

Ingredients

- 3 cups [all-purpose flour](#)
- 2 tsp [cream of tartar](#)
- 1 tsp [baking soda](#)

- 1/2 tsp [salt](#)
- 2 tsp [cinnamon](#)
- 1/2 tsp [nutmeg](#)
- 1/2 tsp [cloves](#)
- 1 cup [butter](#) , at room temperature
- 1 1/2 cups [granulated sugar](#)
- 1/2 cup [light brown sugar](#)
- 3/4 cup [pumpkin puree](#)
- 3 tsp [vanilla](#)
- 1 1/2 cups [white chocolate chips](#)
- 3 TBS [granulated sugar](#) (for coating)
- 1 TBS [cinnamon](#) (for coating)

Servings: dozen

Instructions

1. In medium bowl, mix together flour, cream of tartar, baking soda, and salt. Set aside.
2. In mixer fitted with paddle attachment, combine butter and sugar until pale and fluffy.
3. Add vanilla and pumpkin puree. Mix until combined.
4. On low speed, add dry ingredients and mix until just blended (about 30 seconds).
5. Fold in the white chocolate chips. Dough will be very soft.
6. Divide dough in half and wrap each piece in plastic wrap. Refrigerate for at least 30 minutes and up to 24 hours.
7. Preheat oven to 350F.
8. Remove dough from the refrigerator to let it warm up for a minute or two, if you left it for more than 30 minutes.
9. Line cookie sheets with parchment or silicone mats.
10. In small bowl, mix together remaining sugar and cinnamon for coating.
11. Take a rounded tablespoon of chilled dough and roll between the palms of your hands to create 1-inch balls. Roll balls in the cinnamon and sugar mixture until coated.
12. Place cookies on lined cookie sheets. Keep cookies about 2 inches apart and press them down so that each is about 1/2 inch high.
13. Bake for 10 minutes.
14. Let cookies set on baking sheet for 5-10 minutes before removing to a cooling rack.

Recipe Notes

This recipe is inspired by [Sally's Baking Addiction's Pumpkin Snickerdoodles](#) and a modification of [my Snickerdoodle recipe](#).

Suggested Retail Price: \$15

Received as a sample.

Overall: 4.5 Corks

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