Red Velvet Cookies

Description

These lightly chocolaty, deliciously chewy, gorgeously red cookies are simply fantastic! In my opinion red velvet isn't chocolate, if I wanted a chocolate dessert I'd make a chocolate dessert. Red velvet to me is a combination of vanilla and chocolate, one shouldn't really overpower the other. That's why when I make red velvet recipes they are somewhat mild on the cocoa. Plus when you use too much cocoa it depletes that beautiful red color, it turns it more of a brownish auburn shade rather than a velvety red. I also tried making these cookies with half brown sugar and half granulated sugar and that even hid the red color due to the deep brown shade of the molasses in the brown sugar, so the brown sugar was out.

Summary

Yield: 2
Source: Cooking Classy

Red Velvet Cookies

Prep Time: 1 hour
Category: Cookies & Bars
Cuisine: American

Ingredients

- 1 1/2 cup flour
- 2 1/2 tbsp cocoa powder
- 1 tbsp cornstarch
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp white vinegar
- 1 egg
- 1 1/2 tsp red food coloring
- 3/4 cup white chocolate chips

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Instructions

Preheat oven to 375 degrees.

In a mixing bowl, whisk together flour, cocoa powder, cornstarch, baking soda and salt, set aside.

Add butter and sugar to the bowl of an electric stand mixer.

Pour vinegar over mixture and blend mixture on medium speed, about 4 minutes, until pale and fluffy.

Add egg and mix until combine.

Add vanilla and food coloring and mix until blended.

Slowly add in dry ingredients and mix just until combine.

Mix in white chocolate chips.*See notes

Drop cookie dough by heaping tablespoonfuls onto buttered or Silpat lined cookie sheets and bake in preheated oven 9 - 11 minutes.

Allow to cool several minutes on baking sheet before transferring to a wire rack to cool.

Store cookies in an airtight container.

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Notes

*If you are going for a fancy look and want more of the white chocolate chips to show through, like the ones pictured, then pour in half of the white chocolate chips into dough and reserve the other half. Then when you place the dough balls on the cookie sheet, add about 4-5 chips to the top of each one gently pressing them into the dough being careful not to flatten the dough ball.