



{Red Velvet Cookies}

makes 24-30 cookies

Ingredients:

1-1/3 cups flour

2 Tablespoons cocoa powder

1 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1/2 stick unsalted butter, room temperature

1 cup granulated sugar

2 large eggs

2 Tablespoons buttermilk

2 teaspoons apple cider vinegar

1 teaspoon vanilla extract

1 Tablespoon red food coloring

for coating

1 cup confectioners sugar

1 teaspoon corn starch

Directions:

Preheat oven 350 degrees

-Whisk together confectioners sugar and corn starch in small bowl. Set aside.

-Mix together flour, cocoa powder, baking powder, salt, & baking soda in small bowl. Set aside.

-Cream together the butter & sugar until light and fluffy, about 3 minutes. Add the eggs one at a time. Beat in the buttermilk, vinegar, vanilla & food coloring.

-Once combined, add the dry ingredients to the wet. Mix until thoroughly combined.

-Line cookie sheets with parchment paper. Using a small scoop or spoon, scoop dough & roll dough into 1 inch balls. Coat in confectioners sugar and cornstarch mixture. Line on cookie sheets.

-Bake for 10 minutes or until the cookies are firm. Cookies should be cake-like and light. Allow to cool for a few minutes before transferring to wire rack.

