

Red velvet cookies



Ingredients:

- 1 2/3 cups all-purpose flour
- 1/4 cup unsweetened natural cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (8 Tbsp) unsalted butter, softened
- 3/4 cup packed light or dark brown sugar
- 1/4 cup granulated sugar
- 1 large egg, at room temperature
- 1 tablespoon milk (buttermilk is recommended)
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon gel red food coloring
- 1 cup semi-sweet chocolate chips (plus extra for decorating)

Instructions:

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. Whisk together flour, cocoa powder, baking soda, and salt in a medium bowl.
3. In a large bowl, cream together butter and sugars until light and fluffy. Beat in egg, milk, and vanilla extract.
4. Add red food coloring and mix until desired color is reached.
5. Gradually add dry ingredients to wet ingredients, mixing until just combined. Fold in chocolate chips.
6. Scoop dough onto prepared baking sheets, leaving about 2 inches between each cookie.
7. Bake for 10-12 minutes, or until cookies are just set around the edges.
8. Let cool on baking sheets for a few minutes before transferring to a wire rack to cool completely.