Red Velvet Cookies

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Nothing says Valentine’s Day or the holidays more than red velvet cake. Well, these cookies are much easier to make than red velvet cake, and they are SO good! They don’t last long at our house. Oh, and please don’t use that canned frosting on these. That stuff is gross.

Cookies:

2 ½ cups AP flour

¼ cup unsweetened cocoa powder

1 ¼ t baking soda

¾ t kosher salt

1 T dry nonfat milk powder

1 T light corn syrup

2 sticks unsalted butter, room temperature

1 cup granulated sugar

1/3 cup packed light brown sugar

2 eggs

1 1-oz bottle red food coloring

2 t pure vanilla extract

½ t lemon juice or white vinegar

Frosting:

½ stick unsalted butter, room temperature

8 oz. cream cheese, room temperature

1 ½ lbs. confectioner’s sugar (I use the bagged kind to avoid clumping)

2 t pure vanilla extract

Preheat oven to 350 degrees.

In a large bowl, combine flour, cocoa powder, baking soda, salt, and milk powder. In another bowl, beat together (using hand mixer) butter and sugars until light and fluffy, about 4-5 minutes. Scrape down bowl. Add eggs, food coloring, vanilla, corn syrup, and lemon juice/vinegar, and beat until smooth. Add dry mixture and beat just until combined.

Scoop out approximately 1 ½ to 2 T of dough and roll into balls, at least two inches apart. Bake on parchment-lined cookie sheet 9-12 minutes or until the edges are set. Center should be puffy. Let cool on cookie sheet before removing.

While cookies cool, beat the butter and cream cheese with an electric hand mixer or stand mixer until smooth and fluffy. Add vanilla and mix. Add the sugar in batches until icing reaches your desired consistency. Spread onto cooled cookies.