



Red Velvet Cookies

Ingredients

- 1 cup unsalted butter
- 2 cups confectioners sugar
- 1 egg
- 2 tsp vanilla bean paste {or extract}
- 1 tbsp Lorann red velvet emulsion
- 2-3 tbsp milk
- 1/2 cup Hershey's Cocoa powder
- 1/4 cup buttermilk powder
- 3 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 a tsp apple cider vinegar

Makes approx. 3 Dozen 5" Cookies

Directions

1. Cream together butter and confectioners sugar. Next add the egg, vanilla, red velvet emulsion, and milk and mix well. Start with 2 tablespoons of milk, then add the rest if the dough is a little dry after adding the flour mixture.
2. Sift together the cocoa, buttermilk powder, flour, baking powder and salt and add to the wet ingredients.
3. As the dough begins to form add a splash of apple cider vinegar. The dough should be soft but not sticky.
4. After mixing, let it rest for five to ten minutes, then roll out on parchment paper to 1/4 inch thickness dusting lightly with flour if needed.
5. Cut into desired shapes and bake at 400 degrees for 6-7 minutes.

Variations

A few tips to help you along the way:

- You can mix flour and cocoa powder together for rolling. It doesn't show up as badly as white flour and adds a little extra flavor.

