

Red Velvet COOKIES

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| 2¼ c. flour | 1½ c. sugar |
| 2½ tbsp. cocoa powder | 1 egg, plus 1 egg yolk |
| 1½ tsp. cornstarch | 1½ tsp. vinegar |
| 1 tsp. baking soda | 1½ tsp. vanilla |
| ½ tsp. salt | 1 tbsp. red food coloring |
| 8 tbsp. butter, room temperature | 1⅓ c. white chocolate chips |
| 6 tbsp. shortening | |



MAKES 36 COOKIES

(Fold along the line)

1. Preheat oven to 375°F. Whisk together the flour, cornstarch, baking soda, and salt; set aside.
2. Using a hand mixer set on medium, combine butter, shortening, and sugar until mixture is pale and fluffy, about 5 minutes. Add egg and egg yolk, and mix until just combined.
3. Add vinegar, vanilla, and food coloring until well blended, and slowly add dry ingredients to the mixture.
4. Add chocolate chips, and mix with a spoon or a spatula. Mold 1½ tablespoons of dough into a round shape, without flattening, and place on a cookie sheet; repeat for each cookie. Bake for 8-9 minutes.

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(Cut along the line) ✂