



Red Velvet Cookies with Cream Cheese Icing

INGREDIENTS: (makes 24 medium cookies)

Cookies:

- 1 cup brown sugar
- 1 stick (1/2 cup) of butter (softened)
- 1 egg (beaten)
- 1/2 cup evaporated milk
- Red food coloring (to desired shade)
- 2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 squares (1 oz. each) of unsweetened baking chocolate (melted)
- 1 teaspoon of vanilla

Icing:

- 4 oz (1/2 package) cream cheese (softened)
- 1/4 cup of butter (softened)
- 1/2 teaspoon vanilla
- dash of salt
- 2 cups powdered sugar
- 1/2 cup white chocolate chips (melted)

DIRECTIONS:

Cookies:

- Preheat oven to 375F degrees.
- Cream together butter and brown sugar.
- Add egg and blend well.
- Put evaporated milk into a small bowl and stir in food color until a deep shade of red.
- Add dry ingredients, alternating with the red evaporated milk. (I used a mixer at this point to fully incorporate the red)
- After batter is well combined, add the vanilla and melted chocolate and blend on low speed until completely combined.
- Cover cookie sheets with parchment paper and use a medium cookie scoop to spoon dough on sheets.
- Bake at 375F degrees for 10 minutes.
- Slide cookies off sheet with parchment paper and allow them to cool on paper completely.

Icing:

- On medium speed, beat together cream cheese, butter, vanilla, and salt until creamy.
- Gradually add powdered sugar, beating until smooth.
- Melt white chocolate chips in the microwave in 30 second increments, stirring between, until smooth.
- Add melted white chocolate to icing and beat on low until completely combined.
- Place in a zip-top bag fitted with a decorating tip and pipe frosting on top of cooled cookies.