

Reckless In The Kitchen

Red Velvet Snowflake Cookies

Recipe adapted from Country Living

Ingredients:

- 1 1/2 c all-purpose flour
- 3/4 c cocoa powder
- 2 tsp baking powder
- 3/4 tsp salt
- 1/2 c unsalted butter, room temperature
- 3/4 c brown sugar
- 1/4 c granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 oz red food coloring
- 1 1/4 c chocolate chips
- 1 c confectioner's sugar

Directions:

Preheat your oven to 350 degrees. Whisk together all the dry ingredients (flour, cocoa powder, baking powder, and salt) in a small bowl and set aside. Next, using a mixer beat the butter on medium speed until smooth. Then, add the brown and granulated sugar and beat until combined.

Add the eggs, vanilla extract, and red food coloring to the mixture and beat on a low speed until combined. Stop the mixer and scrape the bowl. Continue mixing until all ingredients are incorporated.

Mixing on a low speed add the dry ingredients to the red mixture. Continue mixing until a soft dough forms. Lastly mix in the chocolate chips.

For this next step I highly recommend wearing gloves to prevent getting dye on your hands.

Put confectioner's sugar in a medium sized bowl. Using a spoon or small cookie scoop, drop a small amount of dough into the bowl of confectioner's sugar. With your hand, roll the dough around the bowl to form into a sphere (doesn't have to be perfect) and generously coat in sugar.

Typically, I try to make 1 inch-1 1/2 inch balls, these cookies are pretty rich, so I generally don't make them too big.

Place the sugar coated dough on a baking sheet that has been lined with parchment paper or a baking mat, spacing the balls 1 inch apart. Bake for 10-12 minutes until the cookies have puffed up slightly and have started to crack. After removing the cookies from the oven allow the cookies to cool on the pan for 5 minutes before transferring to a wire rack to cool completely.

This recipe makes just over 2 dozen cookies.