

Zucchini Bread Recipes

# Red Velvet Cookies

A tender, ruby-red cookie that melts in your mouth with subtle chocolate and a creamy finish.

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|---|---|---|
| **15 min**<br>Prep time | **12 min**<br>Cook time | **27 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Cookie Dough

- [ ] 2 1/4 cups all-purpose flour
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp buttermilk
- [ ] 2 tsp red food coloring
- [ ] 4 oz cream cheese, softened

### Cream Cheese Frosting

- [ ] 4 oz cream cheese, room temperature
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1 cup powdered sugar
- [ ] 1/2 tsp vanilla extract

## Instructions

1. Preheat oven to 350°F (175°C) and line baking sheets with parchment paper.



2. In a bowl whisk together flour, cocoa, baking soda, and salt; set aside.



3. Cream butter, brown sugar, and granulated sugar until light and fluffy, then beat in the egg, vanilla, and buttermilk.



4. Add softened cream cheese and mix until smooth; then stir in red food coloring.



5. Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix.



6. Scoop rounded tablespoons onto the prepared sheets, spacing 2 inches apart.



7. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft.



8. Allow cookies to cool on the sheet for 3 minutes, then transfer to a wire rack.



9. While cooling, beat together cream cheese, butter, powdered sugar, and vanilla for the frosting.



10. Pipe a small dollop onto each cookie and let set before serving.



## Nutrition per serving

| 320 kcal | 4 g | 44 g | 15 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Chill dough briefly if the cookies spread too much.
- Use a light hand when adding food coloring to keep the flavor pure.
- For a festive twist, sprinkle a pinch of pink sea salt on top before baking.