

Choco Fever Dream

Red Velvet Cookies

A tender red velvet cookie that melts in your mouth, hinting at cocoa and a subtle buttery richness.

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Mix

- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 1 tsp beet powder or a few drops red food coloring
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt

Wet Mix

- [ ] ¾ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 tbsp buttermilk
- [ ] 1 tsp vanilla extract

Optional Add-Ins

- [ ] ½ cup white chocolate chips (optional)
- [ ] 1 tbsp finely chopped crystallized ginger (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, cocoa, beet powder, baking soda, and salt; set aside.
3. Cream butter and sugar until light and fluffy, then beat in the egg, buttermilk, and vanilla.
4. Gradually add the dry mix to the wet mixture, stirring just until combined; fold in optional chips if desired.
5. Scoop tablespoon-sized balls onto the prepared sheets, spacing 2 inches apart; chill for 30 minutes.
6. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft; let cool on sheet 2 minutes then transfer to a wire rack.

Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the dough; it can lead to dense cookies.
- If you like a chewier texture, add an extra tablespoon of butter.
- For a festive touch, drizzle melted white chocolate after cooling.