

# RED VELVET CRINKLE COOKIES

Yield: 24 cookies

## Ingredients:

½ cup **unsalted butter**, softened  
¾ cup **light brown sugar**, packed  
½ cup **granulated sugar**  
2 **large eggs**, room temperature  
2 teaspoon **vanilla extract**  
1 teaspoon **red gel food coloring**  
2 cup **all-purpose flour**  
⅓ cup **cocoa powder**  
1½ teaspoon **baking powder**  
½ teaspoon **salt**

For the coating:

¼ cup **granulated sugar**  
¼ cup **powdered sugar**



## Day 1 Directions (Mise en Place):

1. In a mixing bowl, measure **butter, brown sugar, and granulated sugar**. WRAP, LABEL, and STORE at room temperature.
2. In a separate bowl, SIFT together the **flour, cocoa powder, baking powder, and salt** to combine. TRANSFER in a storage bag. LABEL and STORE on top of your bowl.

## Day 2 Directions:

1. PREHEAT the oven to 350°F and LINE two baking sheets with parchment paper. SET aside.
2. Using an electric hand mixer or a wooden spoon, CREAM the **butter, brown sugar, and granulated sugar** together in a large bowl until light and fluffy.
3. SCRAPE down the bowl and ADD the **eggs** one at a time, beating between each addition.
4. ADD the **vanilla** and **red food coloring**, and MIX well.
5. ADD the **flour, cocoa powder, baking powder, and salt** into the bowl with your wet ingredients and BEAT together until combined.
6. FILL one small bowl with **granulated sugar** and another small bowl with **powdered sugar**. USE a purple cookie scoop to SCOOP dough.
7. ROLL the balls first in the granulated sugar and then in the powdered sugar to completely coat the cookie balls. PLACE on the prepared baking sheets and PRESS down to flatten slightly.
8. BAKE for 13-15 minutes, or until the cookies have puffed up and cracked, but are still a little gooey in the center.
9. LET cool and ENJOY!