

Red and White Velvet Cookies

From [Duncan Hines.com](http://DuncanHines.com) on [Ashley's Cooking Adventures](#)

Makes 4 dozen

Ingredients

1/2 cup butter

1 box Duncan Hines Red Velvet cake mix

1 egg

1 teaspoon vanilla

12 ounces white chocolate

2 tablespoons vegetable shortening

Directions

Melt the butter and set aside to cool. Place cake mix, egg, cooled butter, and vanilla in a large mixing bowl. Mix by hand until well blended. (I used my Kitchen Aid Mixer, of course!) Form dough into smooth 12-inch log on wax or parchment paper. Make sure it is even in thickness from end to end. Wrap in wax paper and seal in plastic wrap. Refrigerate for at least 1 hour or overnight. Preheat oven to 350 degrees. Lightly grease baking sheets. Unwrap dough log and set on wax paper. Use a sharp knife to cut into 48 slices, about 1/4 inch thick. Place on cool baking sheets about 2 inches apart. Bake 1 sheet at a time in center of oven for 10 to 12 minutes or until set. Cool for 1 minute then transfer to a wire rack to cool completely.

Make chocolate dip by placing white chocolate in a small dry microwave safe bowl along with shortening. Microwave on 50% power for 30 seconds. Stir to blend. If needed, continue to microwave at 15 second intervals. Stir each time and avoid overheating.

Dip each cookie halfway to coat in chocolate. Place on wax paper or baking sheet and refrigerate about 15 minutes until chocolate is set. Store in an airtight container with wax paper separating each layer.