

Red Velvet Cookies

(Country Home Magazine)

Yield: 3½ dozen cookies

Prep: 30 minutes

Bake: 10 minutes per batch

- 2½ cups all-purpose flour
- ¼ cup unsweetened cocoa powder (optional: plus 1 cup for stenciling)
- 1¼ tsp baking soda
- ¾ tsp salt
- ½ tsp ground cinnamon
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- ⅓ cup packed brown sugar
- 2 eggs
- 1 1-oz bottle red food coloring
- 1 tsp vanilla
- ½ tsp lemon juice

1. Preheat oven to 350 degrees
2. In a medium bowl, combine flour, ¼ cup cocoa powder, baking soda, salt, and cinnamon; set aside
3. In a large bowl, beat butter until light and fluffy. Beat in sugars until smooth. Add eggs, food coloring, vanilla, and lemon juice; beat until just combined. Add flour mixture; beat until just combined, scraping down sides of bowl as needed
4. Using a tablespoon, scoop and place dough 2 inches apart on ungreased cookie sheets
5. Bake 10 to 12 minutes or until edges are set but centers are still slightly soft, rotating baking sheet halfway through
6. Cool completely on wire racks
7. Frost cooled cookies with buttercream frosting of your choice. If desired, sift cocoa over cookies using a stencil of your choice. To use a stencil, spread the frosting flat on the cookie, let dry a few minutes, then hold a stencil over the cookie and sift cocoa on top

Per cookie: 148 cal., 7 g fat (4 g sat. fat), 28 mg chol., 100 mg sodium, 21 g carbo., 0 g dietary fiber, 1 g protein.