

Red Velvet Chip Cookies by Lynn's Recipes



A from scratch red velvet cookie that you can bake with white or dark chocolate chips. Delicious.

Red Velvet Chip Cookies

Ingredients:

- $\frac{1}{2}$ cup softened butter
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{4}$ cup, less 1 teaspoon heavy cream or milk
- 1-1/2 cups all purpose flour
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup cocoa powder
- 1 teaspoon red food coloring -- *You can add more food coloring for a brighter red cookie. Just decrease the cream by how much food coloring you use or you can use the gel food coloring, which is much more concentrated. There is no need to decrease the amount of cream with the use of the gel food coloring.
- $\frac{1}{2}$ cup chocolate chips, either white or dark

Preheat oven to 375°.

Cream butter and sugars together until fluffy. Add egg, vanilla and heavy cream and combine until smooth. Beat in the red food coloring. Add the cocoa, flour, baking soda and salt until just

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combined. Add the chocolate chips.

Using an ice cream scoop, scoop out 1 Tablespoon of dough and set on baking sheet that has been lined with parchment paper. Bake for 10-12 minutes. Remove and cool on cookie sheet for a couple of minutes and then remove to a cooling rack and cool completely.

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