

## Red Velvet White Chocolate Chip Cookies

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Adapted from [How Sweet It Is](#)

*Makes approx 30 cookies*

#### Ingredients:

- 1 cup butter (softened)
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2/3 cup cocoa powder
- 2 teaspoons red food coloring
- 3/4 cup white chocolate chips

#### Directions:

Preheat the oven to 375 and grease 2 large cookie sheets.

In a stand mixer or with a electric mixer, cream together the butter and both sugars until smooth and fluffy. Add in eggs one at a time, mixing until smooth and scraping down the sides after each addition. Add the vanilla and red food coloring and mix until well combined.

Whisk together all of the dry ingredients, cocoa powder, flour, baking soda and salt, in a medium bowl until well combined. Gradually add to butter mixture and mix until just combined. Fold in the white chocolate chips last.

Using a cookie scoop or tablespoon, scoop a heaping tablespoon of dough and place on cookie sheet, about 2 inches apart from one another.

Bake for 10-12 minutes. Remove from oven and allow to cool on cookie sheet for 5 minutes, then move to cooling racks and allow to cool completely.

