

# Red Velvet & White Chocolate Chip Cookies

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Cooking With Carolyn

## Ingredients

Yield: 38 to 42 Cookies

2 Sticks Unsalted Butter, room temperature  
1 Cup Light Brown Sugar, firmly packed  
¾ Cup Granulated Sugar  
3 Large Eggs  
2 Teaspoons Pure Vanilla Extract  
2 Tablespoons Red Food Coloring  
2¼ Cups All Purpose Flour  
½ Cup Unsweetened Cocoa Powder  
½ Teaspoon Baking Soda  
½ Teaspoon Kosher Salt  
2¾ Cups White Chocolate Chips

## Directions

Preheat oven to 325 degrees

In a large bowl combine the butter, brown sugar and granulated sugar. Mix using an electric hand mixer and mix on medium speed until fluffy. Add the eggs one at a time while mixing. Scrap down the sides of the bowl. Add the vanilla extract and red food coloring and continue to mix until the mixture is completely red and combined. Set aside.

Combine the flour, cocoa, baking soda and salt in a medium bowl and mix with a wire whisk. Add the flour mixture to the butter and sugar mixture. Start by mixing on low speed to avoid flour going everywhere then switch to medium speed. Mix **just until** the cookie dough is well combined. Scrap down the sides of the bowl. Fold in the white chocolate chips using a spatula.

Line a cookie sheet with parchment paper. Use a small cookie scoop and place the cookies on the parchment paper about 2 inches apart. (**Note:** A small cookie scoop is about 1½ to 2 Tablespoons. If you use a larger cookie scoop then you will end up with less cookies.) Bake each batch of cookies for 20 minutes. Once done, don't lift the cookies, just slide the parchment paper right off of the cookie sheet onto a cool flat surface and let the cookies cool for about 15 to 20 minutes.