



Long Livo

Red Velvet Cookies

A tender red velvet cookie that melts in your mouth, hinting at cocoa and a subtle buttery richness.

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Dry Mix

- ☐ 2 cups all-purpose flour
- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 1 tsp beet powder or a few drops red food coloring
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt

Wet Mix

- ☐ ¾ cup unsalted butter, softened

- ☐ 1 cup granulated sugar

- ☐ 1 large egg

- ☐ 2 tbsp buttermilk

- ☐ 1 tsp vanilla extract

Optional Add-Ins

- ☐ ½ cup white chocolate chips (optional)

- ☐ 1 tbsp finely chopped crystallized ginger (optional)

Instructions

- 1 Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2 In a bowl, whisk together flour, cocoa, beet powder, baking soda, and salt; set aside.
- 3 Cream butter and sugar until light and fluffy, then beat in the egg, buttermilk, and vanilla.
- 4 Gradually add the dry mix to the wet mixture, stirring just until combined; fold in optional chips if desired.
- 5 Scoop tablespoon-sized balls onto the prepared sheets, spacing 2 inches apart; chill for 30 minutes.
- 6 Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft; let cool on sheet 2 minutes then transfer to a wire rack.

Nutrition per serving

120 kcal

Calories

2 g

Protein

15 g

Carbs

6 g

Fat

Tips & notes

- Do not over-mix the dough; it can lead to dense cookies.
- If you like a chewier texture, add an extra tablespoon of butter.
- For a festive touch, drizzle melted white chocolate after cooling.