



Eggless Red Velvet Cookies

Introduction

Eggless red velvet cookies are a delightful twist on the classic red velvet cake, combining

the beautiful red hue with the chewy texture of cookies. Perfect for any occasion, these cookies support a rich taste of cocoa and cream cheese flavor without the use of eggs. They are simple to make and sure to impress your friends and family.

Detailed Ingredients with measures

- All-purpose flour: 1 ½ cups
- Cocoa powder: 2 tablespoons
- Baking powder: 1 teaspoon
- Baking soda: ½ teaspoon
- Salt: ¼ teaspoon
- Unsalted butter: ½ cup, softened
- Brown sugar: 1 cup, packed
- Granulated sugar: ¼ cup
- Milk: ¼ cup
- Vanilla extract: 1 teaspoon
- Red gel food coloring: 1 tablespoon
- Chocolate chips: ½ cup

Prep Time

The preparation time for these delicious cookies is approximately 15 minutes. This allows you to gather all the ingredients and mix them thoroughly before baking.

Cook Time, Total Time, Yield

Cook time for the cookies is around 10 to 12 minutes, resulting in a total time of about 25 to 30 minutes from start to finish. This recipe yields around 24 cookies, making it perfect for sharing or enjoying throughout the week.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 180°C (350°F). Line a baking tray with parchment paper to prevent the cookies from sticking.

Step 2: Mix Dry Ingredients

In a bowl, sift together the all-purpose flour, cocoa powder, baking soda, and salt. Set this mixture aside for later use.

Step 3: Cream Butter and Sugar

In a large mixing bowl, cream together the unsalted butter and granulated sugar until the mixture is light and fluffy. This will help to incorporate air for a better texture.

Step 4: Add Wet Ingredients

Add in the buttermilk, vanilla extract, and red food coloring to the creamed mixture. Mix thoroughly until combined.

Step 5: Combine Dry and Wet Mixtures

Gradually add the dry ingredients to the wet mixture, folding gently to combine. Be careful not to over-mix, as this could affect the texture of your cookies.

Step 6: Form the Cookies

Using a cookie scoop or tablespoon, portion out the cookie dough and place it onto the prepared baking tray, ensuring they are spaced apart for even baking.

Step 7: Bake the Cookies

Place the baking tray in the preheated oven and bake for 10-12 minutes, or until the edges start to set.

Step 8: Cool the Cookies

Once done, remove the cookies from the oven and let them cool on the tray for a few minutes before transferring them to a wire rack to cool completely.

Notes

Note 1: Butter Temperature

Ensure that the butter is at room temperature for easier mixing and a better texture in the final cookies.

Note 2: Food Coloring

Adjust the amount of red food coloring based on your desired intensity of color in the cookies.

Note 3: Storage

Store the cookies in an airtight container at room temperature for up to a week to keep them fresh.

Note 4: Optional Toppings

Feel free to add white chocolate chips or cream cheese frosting on top for an extra twist on these cookies.



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Cook techniques



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