

Red Velvet Cookies

METHOD (Cookie Dough)

- Using a hand mixer or a table top mixer cream the sugar and butter together on a low to medium speed. Scrap down the sides and mix for a few more seconds until smooth.
- Now slowly add the egg, vanilla and red food coloring on a medium speed just until mixed through, once again scrap down the bowl.
- Sieve all the dry ingredients together, with the mixer on a low speed slowly add all the dry ingredients until mixed, Don't over mix.
- Now add 270g of white chocolate chopped up into small chunks. Mix until you have an even cookie dough.
- Grease your donut or cookie rings first then start to weigh out each of your cookies. For the donut I scaled off at 70g each and for the 10cm round rings 150g each.
- Once you have filled the moulds place in the fridge or freezer for 1hr remember to wrap in cling film.
- Preheat your oven 180c Fan, bake the donut cookies for around 12 mins and the larger cookie for about 15 mins.
- Once baked, leave to cool before removing from the rings.

METHOD (Frosting)

- Place the cream cheese and softened butter (Make sure your butter is very soft as it can leave lumps if too cold and hard) on the mixer on a medium speed for 2 mins. Then scrape down and re-mix till smooth.

- Now add the sieved icing sugar and vanilla extract, mix on a medium to high speed for 2 mins till thick and creamy. Place in the fridge until time to use.
- Melt the 30g of white chocolate pop in a piping bag a drizzle over your cookies, finish by piping the cream cheese on top the a dusting of icing sugar