
BEST EVER RED VELVET COOKIES

Course	Dessert
Cuisine	British, American
Prep Time	20 minutes, plus 1 hour chill time
Cook Time	10 to 12 minutes
Total Time	1 hour and 32 minutes
Servings	About 25 cookies



Ingredients:

- 200g plain flour
- 20g cocoa powder
- 1 tsp baking powder
- 1/4 tsp fleur de sel (or kosher salt)
- 115g unsalted butter, room temperature
- 150g light soft brown sugar
- 50g caster sugar
- 1 large free-range egg, room temperature
- 30g natural yoghurt
- 1-1/2 tsp vanilla bean paste
- 1-1/2 tsp red food colouring paste
- 85g – 105g white chocolate chips (personal taste)

Other Information

It would help if you used a stand mixer with a paddle attachment for this recipe.

You will need scales for measuring out the dough balls.

It is best to wear latex or plastic gloves when handling the chilled dough to avoid the food colouring staining your hands.

Chill dough for at least one hour and in between baking batches.

After chilling, preheat the oven to 190°C/170°C Fan/375°F.



Directions

1. In a medium-sized bowl, whisk together the flour, cocoa powder, baking powder and fleur de sel. Set aside.
 2. In a large mixing bowl, using a paddle attachment, beat together butter and sugar on medium speed until creamy.
 3. Add soft brown sugar and caster sugar; combine just until mixed.
 4. In a separate bowl, combine the egg, yoghurt, vanilla and red food colouring paste, and mix well.
 5. Add the egg mixture to the butter/sugar mixture until just combined. Do not overmix here.
 6. Slowly add in the remaining dry ingredients.
 7. Remove bowl from stand mixer and, with a wooden spoon or hearty spatula, stir in 90 - 105 grams of white chocolate chips (I prefer fewer chips so use about 90 grams).
 8. Chill the dough for at least one hour.
 9. Preheat the oven to 190°C/170°C Fan/375°F.
 10. Make the dough balls. Wearing plastic or latex gloves, weigh dough on scales of about 23 grams each and then roll into small bowls.
 11. Place the balls on a baking sheet covered with parchment paper about 3 inches apart.
 12. Bake in 190°C/170°C Fan/375°F oven for 10-12 minutes; rotating the pan 180 degrees halfway through the baking process. Preheat a convection oven to 150°C/300°F
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