



Cakey Red Velvet cookie with white chocolate

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/2 C of **All Purpose Flour**
- 1 t **salt**
- 1 t baking **soda**
- 2 sticks of **butter**, softened (1/2 C)
- 1/2 C **granulated sugar**
- 3/4 C **brown sugar**
- 2 large **eggs** beaten
- 1 1/2 Tbls **Vanilla Extract or Essence**
- 1/2 C **unsweetened Cocoa Powder**
- 1 1/2 C **white chocolate morsels** or 2 white chocolate bars chopped
- 1 C chopped **Macadamia nuts** chopped (optional)
- 1 1/2 Tbls **Red Food Coloring**
- 1/2 t **cream of Tar Tar**
- **GLOVES!!!!!!!!!!!!!!!!!!!!!!**

Instructions

Through some trial and errors I finally concocted a cookie that tastes cakey version of the Red Velvet Cake. Though the looks is a little altered since there isn't cream cheese frosting so white chocolate should do the trick. Red Velvet cake is a Southern favorite, it tastes just like the chocolate cake but way prettier and very pleasing to the ladies! The reason why I called my cookie "Cakey" as cake is my favorite and I just absolutely love moist, soft, chewy cookies = cakey. They are the best when it's 10 minutes out of the oven cooled and it tastes like warm souffle with melted white chocolate as the imaginery frosting.

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1. Sift the flour, baking soda, cream of tar tar and cocoa powder all together
 2. Then add the salt to the dry mixture...for some reason salts don't sift well, so I gave up on sifting them together
 3. Using the Mixer, cream together the eggs, Red coloring, brown sugar, white sugar, butter and vanilla extract
 4. Then add the dry ingredients carefully into the mixer until it's incorporated
 5. Pour in the White Chocolate and Macadamia Nut (optional) distribute evenly by hand mixing.....**USE GLOVES NOW, WHENEVER YOU TOUCH THE MIXTURE!!!!**
 6. Take the batter out and put in saran wrap roll it into a log (easily cut later), or put in a bowl easily scooped...whatever you choose.
 7. let it rest in the refridgerator for 1 hour
 8. line the parchment paper on top of a cookie sheet bake at 375 degrees for 7 minutes also depending on your size, for myself I use 3/4 Tbls about an 1 inch all over.
 9. If you like add a scoop of vanilla ice cream on top or underneath when it's just out of the oven!!
 10. cool and transfer to tupper ware...to keep them moist put a slice of apple or bread.
 11. Also the raw batter freezes very well in a tight tupper ware for fresh baked cookies, without the fuss all over again.....bon appetite!