

Red Velvet Crinkle Cookies



Ingredients

- 2 cups flour
- ¼ cup cocoa powder
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 4 Tbsp melted butter
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 Tbsp milk
- 1 tsp vanilla
- 1 tsp red food coloring
- ½ cup powdered sugar

Utensils

- Measuring cups and spoons
- Baking sheet
- Parchment paper
- Mixing bowls
- Whisk
- Spatula
- Cookie Scoop



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°

Line baking sheet with parchment paper.

Pour powdered sugar into a small mixing bowl. Set aside.

Step 2: Dry Ingredients

Add flour, cocoa powder, baking powder, baking soda, and salt to a mixing bowl and whisk to combine.

Set aside.

Step 3: Butter & Sugar

To another mixing bowl, add regular sugar, brown sugar, and melted butter. Stir with spatula to combine.

Add eggs, milk, vanilla, and red food coloring. Stir to combine.

Step 4: Combine & Chill

Mix wet and dry ingredients together with a spatula until fully combined. You may have to use your hands to knead the dough a bit to get the right texture.

Set in the refrigerator for at least 30 minutes.

Step 5: Scoop & Roll

Using a cookie scoop, form dough into balls. Roll each dough ball in powdered sugar, then arrange on your parchment lined baking sheet.

Step 6: Bake & Enjoy!

Bake at 350° for 12-14 minutes.

Let cool for 10 minutes.

Enjoy!!

These can be stored in an airtight container for up to 5 days.



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Kitchen Safety Tips:

- Check inside your oven before turning it on to make sure it is empty.
- Always use an oven mitt!