



Red Velvet Cream Cheese Cookies **SHERRY FERRANTE**

INGREDIENTS

1 cup granulated sugar
1/2 cup unsalted butter room temperature
1 egg
2 tablespoons buttermilk
1/2 teaspoon vanilla extract
2 tablespoons red food coloring
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons unsweetened cocoa powder

CREAM CHEESE FILLING

8 oz. cream cheese
1 cup powdered sugar
1/4 cup butter room temperature
1/2 teaspoon vanilla extract

INSTRUCTIONS

Preheat oven to 350 F. Line a baking pan with parchment paper, set aside.

In a large bowl cream together sugar and butter. Mix in egg, buttermilk and vanilla extract. Stir in red food coloring. Set aside. In a separate bowl, whisk together flour, baking soda, salt, and unsweetened cocoa powder.

Stir dry ingredients into the wet ingredients just until combined. Using a mini ice cream scoop, scoop out the dough and place 2 inches apart on a baking sheet. (roll the balls to make them smoother on the surface). Bake for 7-8 minutes. Remove from oven and let cookies sit in the pan for 1-2 minutes and then place on a cooling rack.

To make the cream cheese filling, cream together cream cheese, powdered sugar, butter and vanilla extract until combined. Place filling in a piping bag.

Once cookies are cooled, pipe cream cheese filling in the center of a cookie and top with another cookie. Place in the fridge for at least 3 hours to set the filling. Store in the fridge. Makes 16 cookies.

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