

## RED VELVET CRINKLES

### INGREDIENTS

3 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
2 1/4 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 1/3 cups granulated sugar  
3/4 cup (1 1/2 sticks) unsalted butter, room temperature, cubed  
3 eggs, room temperature  
1-2 tablespoons milk  
1 1/2 teaspoons vanilla extract  
1/2 teaspoon red gel food coloring (you may need a little more or less)  
1 cup mini chocolate chips  
2 cups powdered sugar

### DIRECTIONS

Preheat your oven to 350F. Line baking sheets with silpat or parchment paper. Whisk together your flour, cocoa powder, baking powder, baking soda and salt. Set aside.

Place your sugar and butter in a mixing bowl and beat until light and fluffy, no less than 3 minutes, scraping down the bowl as needed. Add in the eggs one at a time, adding the next only after the first has been fully combined. Add in the milk, the vanilla and the food coloring and beat until combined. Add in the flour and mix until just moistened. Fold in the chocolate chips.

Place the powdered sugar in a bowl. Scoop 2-tablespoon sized mounds of dough out, roll them in the powdered sugar, and place 3-inches apart on your baking sheets. Bake for 11-13 minutes, until set but not browned. Allow to cool for 5-6 minutes on the cookie sheet before moving to a wire rack to cool completely.