

White Chocolate Red Velvet Crinkles

Makes about 2 dozen



Ingredients:

- 1 1/2 cups flour
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 teaspoon distilled white vinegar
- 1 tablespoon red food coloring (gel or liquid)
- 1 cup white chocolate chips
- 1/2 cup powdered sugar (for rolling)

Directions

1. In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt. Set aside.
2. In a large mixing bowl, cream butter and sugar together until light and fluffy.
3. Beat in eggs, one at a time, followed by vanilla, vinegar, and red food coloring until smooth.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in white chocolate chips.
5. Cover the dough and refrigerate for at least 1 hour (this helps with shaping and texture).
6. Preheat oven to 350°F and line baking sheets with parchment paper.
7. Scoop rounded tablespoonfuls of dough, roll them into balls, then coat generously in powdered sugar.
8. Place cookies 2 inches apart on the baking sheets and bake for 10–12 minutes, or until tops are crinkled and centers are set.
9. Allow to cool on the baking sheets for 5 minutes before transferring to a cooling rack to cool completely.

Fun Food Fact

White chocolate is not actually chocolate because it contains no cocoa solids. It is made from cocoa butter, sugar, and milk, which give it a creamy, sweet flavor instead of a true chocolate taste.