

# Red Velvet Roll Out Cookies with Cream Cheese Icing

This recipe for cut-out cookies was submitted by Zoe Orlando, owner of Chaos in Chocolate & The Doughmestic Diva

## Ingredients

### For the Cookies:

1 stick salted butter  
1 cup granulated sugar  
2 teaspoons vanilla extract  
1 tablespoons LorAnn's Red Velvet Emulsion  
1 tablespoons apple cider vinegar  
1 tablespoons Cream Mix\*  
2 eggs  
2 cups all purpose flour  
¼ cup dry cultured buttermilk  
¼ cup good quality cocoa powder  
¼ tsp salt

\*The Cream Mix is a ½ and ½ combination of sweetened condensed milk and evaporated milk

### For the Cream Cheese Infused Royal Icing:

3 tablespoons meringue powder  
6 tablespoons water  
4 cups of confectioners' sugar  
1 teaspoons vanilla extract  
1-2 teaspoons LorAnn's Cream Cheese Bakery Emulsion

## Directions

1. Combine the flour, dry buttermilk, cocoa powder and salt in a large bowl and set aside.



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2. In the bowl of your electric mixer with the paddle attachment beat the butter and sugar until light smooth and fluffy. Add in your extracts, flavors and emulsions. Continue to beat until well incorporated.\* I don't usually use any additional red coloring because I feel that the emulsion gives it a deep rich color but you can certainly add in some red color paste at this point. I would not recommend red liquid color.
3. Next add in your cream mixture and beat to incorporate. Add your eggs one at a time a mix well. Now with the mixer set to low slowly add in the flour mixture. Over mixing will cause the cookies to be dry and tough.
4. Once your dough is combined (it will be sticky) wrapped it in plastic wrap and let it rest in the fridge. I let mine sit overnight.
5. Preheat oven to 400°. Roll dough to a good ¼ inch thickness and cut desired shapes. Shape cookies on a parchment lined baking sheet and pop in the fridge for about 15 to 30 minutes. I find this helps with spreading and keeps the edges clean.
6. Bake at 400° for 8 minutes. You are looking for crispy edges with a cakier middle. Allow to cool.
7. Ice and decorate with Cream Cheese infused royal icing.

#### **Directions for the Royal Icing:**

Using the paddle attachment on your electric mixer, beat the ingredients until peaks form; about 7-10 minutes at medium speed. Store royal icing in an airtight container.

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