

LORANN RED VELVET CRINKLE COOKIES



- 3 CUPS ALL-PURPOSE FLOUR
- 2 TABLESPOONS COCOA POWDER
- 2 TEASPOONS BAKING SODA
- 2 TEASPOONS BAKING POWDER
- 1/2 TEASPOON SALT
- 1 CUP BUTTER (SUBSTITUTE EARTH BALANCE TO MAKE VEGAN)
- 1 1/2 CUPS WHITE SUGAR
- 1 TEASPOON LORANN GOURMET TAHITIAN VANILLA EXTRACT
- 2 TABLESPOONS LORANN GOURMET RED VELVET BAKERY EMULSION
- 6 TABLESPOONS MAPLE SYRUP OR AGAVE
- 1/4 CUP MILK (SUBSTITUTE NON-DAIRY MILK TO MAKE VEGAN)
- 1 CUP POWDERED SUGAR
- 1 CUP SEMI-SWEET CHOCOLATE CHIPS (OPTIONAL)

1. PREHEAT YOUR OVEN TO TO 350° F. LINE TWO BAKING SHEETS WITH PARCHMENT PAPER.
2. IN A LARGE BOWL MIX ALL DRY INGREDIENTS.
3. IN A MEDIUM BOWL, CREAM THE BUTTER AND SUGAR. MIX IN THE VANILLA, MAPLE SYRUP OR AGAVE, MILK, LORANN BAKERY EMULSION INTO THE CREAMED BUTTER.
4. POUR THE WET INGREDIENTS INTO THE DRY AND MIX WELL UNTIL A DOUGH FORMS. IF YOU ARE ADDING CHOCOLATE CHIPS, ADD THEM NOW.
5. ROLL THE DOUGH INTO SMALL BALLS. THE DOUGH SHOULD YIELD ABOUT 16-20 MEDIUM SIZED COOKIES. PUT THE POWDERED SUGAR INTO A WIDE BOLL AND ROLL SMALL BALLS INTO THE POWDERED SUGAR TO COVER THEM. SET ON BAKING TRAY AND SLIGHTLY FLATTEN.
6. BAKE FOR 9-11 MINUTES. REMOVE FROM OVEN AND LET COOL FOR 10 MINUTES.

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