

Red Velvet Cookies



Above is First.
Below is Second.



Below is Third.



Above is Fourth.
Below is Fifth.



There are 5 main cookies in general that cover my friends and I's friendship. One is a cookie that is Christmas themed. My friends and I's favorite holiday is Christmas because of the different gifts we give each other and how we spend our time together, even when we may not be together at that moment. The second picture is based on how much I love the color yellow and yellow hearts. Whenever I text my friends that I'm leaving or have to go do something after a conversation with them I send a yellow heart emoji. The third cookie is me and my friends as stick figures that are holding hands, which represents our friendship. The fourth cookie is a Minecraft pig. My friends and I have our own world in Minecraft that we build and have fun on and a pig is one of our pets that we named Bernard. The Last cookie, the fifth, is a cookie with the BT21 character, Chimmy. I share a newer liking of the K-pop band, BTS, with Javier. I was the first one in our little group to suggest that we listen to their music because I had just listened to one of their songs and I liked it a lot.

Background Info:

My name is Ayanna, I am a junior at Disney 2 Magnet High School. My favorite quote would be by the Genie from Aladdin and it states, "You ain't never had a friend like me." I chose this cookie because I would always buy red velvet cookies from my friend at school and after I tried them for the first time, I've always chosen them for my favorite cookies. They are on a different level when it comes to cookies in my mind. They are one of my top favorites and one of my favorite memory from school. The design that I came up with for the cookies

represents me and my closest friends. They mean a lot to me so I thought I would show that to others. We all play Minecraft a lot and we do a lot of things together. These cookies were my favorite, not only because it's red velvet, but because it has my favorite memories of my friends, Izzy and Javier, and I.



RECIPE:

COOKIE:

(original recipe)

Ingredients:

- 1 and 1/2 cups + 1 Tablespoon (198g) all-purpose flour (spoon & leveled)
- 1/4 cup (21g) unsweetened natural cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (115g) unsalted butter, softened to room temperature
- 3/4 cup (150g) packed light brown sugar
- 1/4 cup (50g) granulated sugar
- 1 large egg, at room temperature*
- 1 Tablespoon buttermilk
- 2 teaspoons pure vanilla extract
- 1 Tablespoon red food coloring (liquid, gel, or 2 tsp beet powder alternative)*
- Cookie Cutters of Choice

Instructions:

1. Whisk the flour, cocoa powder, baking soda, and salt together in a large bowl. Set aside.
2. Using a handheld or stand mixer with a paddle attachment, beat the butter on high speed until creamy, about 1 minute. Scrape down the sides and the bottom of the bowl as needed. Beat in the brown sugar and granulated sugar until combined and creamy, about 1 minute. Beat in the egg, milk, and vanilla extract, scraping down the sides and bottom of the bowl as needed. Once mixed, add the food coloring and beat until combined. Turn the mixer off and pour the dry ingredients into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed. Beat in more food coloring if you'd like the dough to be a brighter red.
3. Cover the dough tightly with aluminum foil or plastic wrap and chill for at least 1 hour. Chilling is mandatory.
4. Preheat oven to 350°F (177°C). Line a baking sheet with parchment paper. Set aside.
5. Roll out the dough on wax paper and sprinkle flour on the paper and the rolling pin, so it doesn't stick

6. Cookie cut the shapes you want and put them on the baking sheet.
7. Bake the batch for around 8-10 minutes.

FROSTING:

(original recipe)

Ingredients:

- 1/2 cup (1 stick) unsalted butter softened (113g)
- 8 oz cream cheese softened (brick-style, not spreadable) (226g)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 4 cups powdered sugar (500g)
- Food Coloring of Choice

Instructions:

1. Combine butter and cream cheese in the bowl of a stand mixer (or you may use an electric mixer) and beat until creamy, well-combined, and lump-free.
2. Add vanilla extract and salt and stir well to combine.
3. With the mixer on low, gradually add powdered sugar until completely combined.
4. Split the frosting into bowls and make them different colors using a drop or two of food coloring.
5. Frost the cookies!