

CopyCat Wendy's Awesome Red Velvet Cookies

Ingredients

1/2 cup butter softened
1/2 cup butter flavor shortening such as Crisco
1 cup sugar
1 cup brown sugar
2 large eggs
2 tsp pure vanilla extract
1 Tbsp red food coloring
3 cups all purpose flour
1/3 cups cocoa powder
2 tsp baking soda
1/2 tsp salt
1 cup chopped pecans or walnuts optional

Frosting (optional)

1/2 cup butter softened
4 oz cream cheese softened
1 tsp vanilla
3 cup powdered sugar
3-4 Tbsp cream

For Rolling (optional)

powdered sugar

Directions

In a large bowl use an electric mixer to cream together butter, shortening, granulated sugar, light brown sugar, eggs, vanilla and red food coloring.

In a separate bowl use a whisk to sift together flour, cocoa, baking soda and salt. Gradually add to creamed mixture and beating until fully combined..

Optional Mix-ins: Stir in nuts or white chocolate chips by hand, if using.

Option #1: Using a large cookie scoop divide the dough placing 3" apart on ungreased cookie sheet. Bake at 375°F for 12-14 minutes. (Do this if you intend to frost the cookies.)

Option #2: If using powdered sugar as a coating, using large cookie scoop to divide dough, roll into balls, then roll in powdered sugar, place on baking sheet, flatten slightly before baking at 375°F for 12-14 minutes.

For Both Options: Remove from oven allow to cool on pan 2 minutes, then transfer to wire cooling racks to cool completely.

*If using powdered sugar, remove from oven and transfer to cooling racks, sprinkle with more powdered sugar while still warm if desired.

Cream Cheese Frosting for Option #1 : Cream butter and cream cheese, add vanilla, powdered sugar and 3 Tbsp heavy cream or milk mixing until smooth. Add more as needed, to reach desired spreading consistency. Frost cooled cookies.

These cookies are best when after you frost them, you place into a sealed container and allow to rest for a few hours or overnight.