

3 min read

Red Velvet Cream Cheese-filled Cookies

Soft red velvet cookies with a delightful cream cheese filling make for a perfect blend of sweetness and tanginess. This is a very easy recipe and it's one of my personal favorites. Let's talk about the ingredients first :





- **Butter** : I prefer using unsalted butter because it allows you to adjust the amount of salt however you like. But if you only have salted butter on hand it's completely fine just skip the 1/2 tsp of salt.
- **Sugars** : You need both caster sugar and brown sugar for these cookies to turn out perfect. Both sugars play an important role in not only the taste but also the texture of the cookie. I would also not recommend reducing the amount of sugar as it would change the texture.
- **Eggs** : This recipe calls for whole eggs plus egg yolks for that extra gooey and soft center.
- **Vanilla extract** : Please don't use artificial vanilla or vanilla essence. I would highly recommend using a good quality vanilla extract. It makes a difference trust me.
- **Red gel food color** : Use gel food color only. Unlike liquid color, gel gives a bold red without needing a lot, making your cookies pop with a vibrant and rich look. You can also omit the food color if you want.
- **White chocolate** : Please use good quality chocolate chips. It makes a huge difference. If you cannot find good quality chocolate chips just chop up a nice bar of white chocolate and use that instead.

Servings : 16

Ingredients :

For cream cheese filling :

- Cream cheese - 115g
- Icing sugar - 60g
- Vanilla extract - 1/2 tsp

For red velvet cookies :

- Butter - 200g
- Caster sugar - 80g
- Brown sugar - 120g
- Eggs - 80g
- Egg yolk - 20g
- Red gel food color - 3-4 drops
- Flour - 305g
- Cocoa powder - 15g
- Baking soda - 1/2 tsp
- Salt - 1/2 tsp
- White chocolate chips - 100g

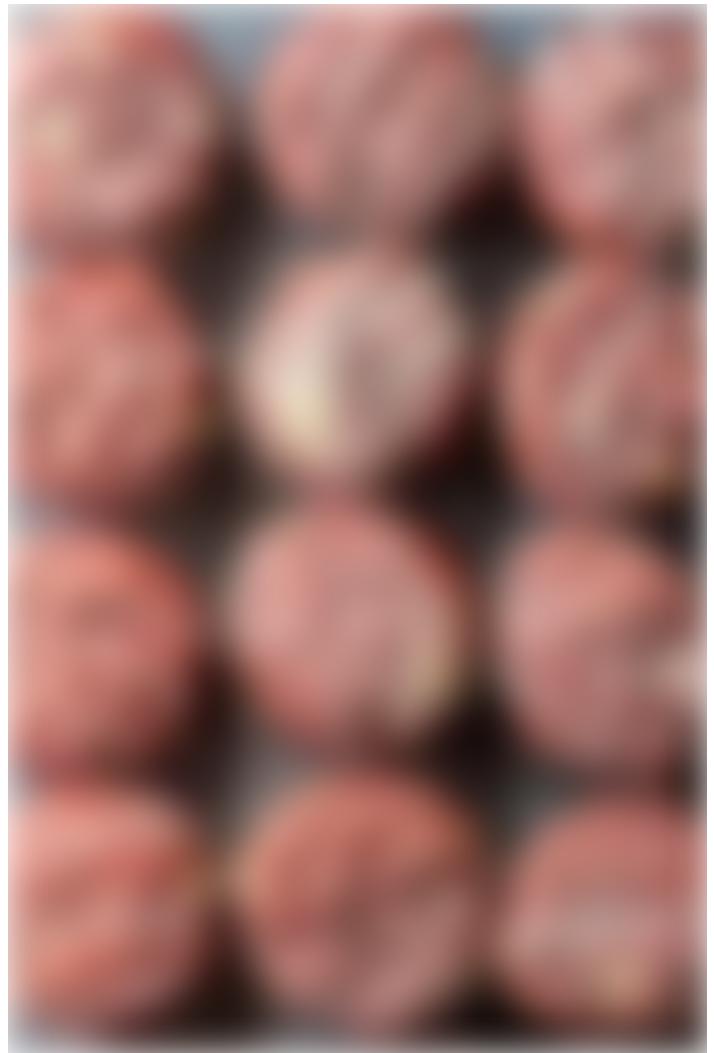
For decoration :

- Melted white chocolate - 30g

Instructions :

For cream cheese filling :

1. Add room temperature cream cheese and vanilla extract to a bowl. Sift in the icing sugar.
2. Using a hand mixer or a whisk, beat everything together until it's nice and smooth.
3. Add this filling into a piping bag. Place a parchment paper on a plate and pipe 16 equal dollops of the filling. You can also use a spoon to portion out the filling.
4. Place this in the freezer for 3-4 hours or overnight to solidify completely.



For red velvet cookies :

1. Melt the butter until it's almost melted. It will continue to melt even after it's off the heat. Let the butter cool slightly.
2. Add in the sugars and whisk until everything is well combined.
3. Add the eggs and egg yolks in two additions whisking well in between each addition.
4. Add in the red gel food color and whisk again. You can add more drops if you like.
5. Now sift in the flour, cocoa powder, baking soda and salt. Fold it gently using a spatula until almost combined. It's okay if there are a few streaks of flour left. Do not overmix. Please use a kitchen scale because it gives accurate results every time. Cup measurements are highly inaccurate so I would not recommend using cups.
6. Add in the white chocolate chips but reserve a few to add on top before baking. Fold again until they are evenly distributed.
7. Scoop out 16 equal cookies using an ice cream scoop onto a plate.
8. Refrigerate the scooped dough for at least an hour or overnight. This ensures that your cookies remain soft on the inside after baking.
9. Preheat the oven to 180°C/350°F. Line a large baking sheet with parchment paper or a silicone mat.
10. Take the scooped cookie dough and cream cheese filling out of the fridge and flatten the dough slightly using your palms. Now place one portion of the solid filling in the center of the dough and seal it completely using the sides and roll it into a ball. Repeat with the remaining dough.

11. Place the reserved chocolate chips on top of each dough ball. Place 8 cookies on the baking sheet and keep some space in between each cookie because they will spread while baking.
12. Bake for 12-15 minutes. They are going to be very soft after baking but they will harden as they cool so don't overbake them.
13. Take the cookies out of the oven and let them cool for about 5 mins on the baking sheet.
14. Now place the cookies onto a cooling rack and let them cool completely.
15. For decoration, drizzle some melted white chocolate on top of each cookie.
16. Once it's set, they are ready to enjoy!
17. Store the cookies in an air tight container at room temperature.

