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Red Velvet 4th of July Cookies



- 15.25 oz. Red Velvet Cake Mix
- 1/3 cup vegetable oil
- 2 large eggs
- 1 cup M&M candies (red, white & blue)
- 1/2 cup granulated sugar for coating

Add the cake mix, vegetable oil, and eggs to a large bowl or stand mixer fitted with a paddle attachment and beat until combined. Fold in half of the M&Ms. Chill the dough for 60 minutes. Preheat the oven to 350°F and line a baking sheet with parchment paper. Use a medium cookie scoop to portion out the dough and gently roll into balls. Then roll the balls in the sugar to coat. Place the balls of dough on the prepared baking sheet at least 2 inches apart. Bake for 8-9 minutes. Do not over-bake these cookies; they will look puffy and slightly underdone, but they will finish cooking on the baking sheet after coming out of the oven. Press the M&Ms into the tops of the cookies right after they come out of the oven, then let the cookies cool on the baking sheet for about 5 minutes before transferring to a wire rack to cool completely.

Note: It is extremely important that you chill these cookies for at least 45 minutes and not longer than 1 hour. The dough will be too soft to shape and roll without chilling. Prior to the 1 hour mark these cookies really puff up and have more of a soft and chewy texture, after 1 hour they can become hard and crunchy.

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Strawberry Shortcake Cookies



Sugar Cookie Crust:

- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 2 tsp. vanilla extract
- 1 egg white
- 1 tsp. baking powder
- 1 1/2 cups flour

Whipped Cream Frosting:

- 1/4 cup butter
- 1 1/2 cup powdered sugar
- 1 tsp. vanilla
- 1 Tbsp. milk
- 1/2 cup heavy whipping cream
- sliced strawberries

For the cookie crust: Preheat oven to 350°F. Cream together the butter and sugar in the bowl of a stand mixer for a full 3 minutes. Scrape sides and add in vanilla and egg. Mix until combined. Add flour and baking powder to the bowl. Mix slowly at first, gradually getting faster until the dough comes together. The texture should be like Play-doh. Add a little flour or water if needed to get it to a soft, pliable consistency. Turn out onto a floured surface. Use a rolling pin and roll until about 1/4 inch thick. (The cookies will not rise while baking, they will not get thinner while baking. Roll out to your desired FINISHED thickness.) Use cookie cutters and cut out desired shapes. Transfer the cookies to a silicone lined cookie sheet. Bake at 350°F for 6-8 minutes or until the centers are puffy and no longer glossy. Pull the cookies out of the oven BEFORE they start turning brown. If they turn brown, the cookie will be dry and 'crackery' instead of soft and chewy. **For the topping:** Combine all ingredients in the bowl of a stand mixer using the whisk attachment. Whip until well combined. In a separate bowl, use beater and whip the heavy whipping cream until stiff peaks form. Gently fold the buttercream and whipping cream together until combined and smooth. Spread a generous amount of the Whipped Cream Frosting onto the sugar cookie base. Top with strawberry slices!

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