

# Pink Velvet Crumbl Cookies

## Shopping List

- 2 sticks butter, softened
- ½ cup Granulated Sugar
- ½ cup Powdered Sugar
- ¼ cup Vegetable Oil
- 1 Egg Large
- 5 ounces of Cream Cheese
- 1 teaspoon Cake Batter Extract
- 1 teaspoon Vanilla Extract
- 2 cups All-Purpose Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Cream of Tartar
- 3 cups Powdered Sugar
- 1-2 tablespoons Milk
- Pink Food Coloring
- sprinkles

## Tools

Hand mixer

Large bowl/ spatula

Large cookie scoop (#20- 4 TBS)

OR ¼ cup measure

Piping bag with star tip

RECIPE

# Pink Velvet Crumb Cookies



## Tools

Hand mixer

Large bowl/ spatula

Large cookie scoop (#20- 4 TBS)

OR ¼ cup measure

Piping bag with star tip

## Ingredients

Makes 8 large cookies

- ½ cup Butter Softened
- ½ cup Granulated Sugar 100g
- ½ cup Powdered Sugar 65g
- ¼ cup Vegetable Oil
- 1 Egg Large
- 1 teaspoon Cake Batter Extract
- 2 cups All-Purpose Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Cream of Tartar
- Pink Food Coloring
- sprinkles

Cream Cheese Frosting

- 5 ounces of Cream Cheese
- 2 tablespoons Butter Softened
- 3 cups Powdered Sugar 390g
- 1 teaspoon Vanilla Extract
- 1-2 tablespoons Milk

## Preparation

1. Preheat the oven to 350 F Degrees. Line baking sheets with parchment paper. Set aside.
2. Cream together softened Butter and Granulated Sugar using a hand mixer or stand mixer. Scrape the sides of the bowl as needed.
3. Add Egg and Cake Batter Extract to the butter mixture and continue to cream together until light and fluffy.

4. Drizzle Vegetable Oil into the butter mixture and add Powdered Sugar. Mix to combine. Scrape the sides of the bowl as needed.
5. Add All Purpose Flour, Baking Soda, and Cream of Tartar to the mixture and mix until combined. Add Pink Food Color drops to the desired color.
6. Using a size #20 (¼ c) Cookie scoop, scoop the cookie dough into balls. Place the cookie dough balls onto a baking sheet lined with parchment paper, at least 2 inches apart.
7. Bake at 350 F Degrees for 9-11 minutes. Edges will be set and the center will no longer be glossy.
8. Remove from the oven and place in the blast freezer to cool completely.

### **Frosting**

9. In a large mixing bowl combine softened cream cheese and softened butter. Mix to combine.
10. Add Vanilla Extract and Powdered Sugar and mix ingredients together. They will be thick.
11. Drizzle a little at a time 1-2 tablespoons of Milk into the frosting until desired consistency is reached.
12. Place frosting in a piping bag with a large star tip or frost cookies with a butter knife.
13. Add sprinkles, optional