

SIGNATURE RECIPE 04

Royal Velvet

Rich, thick red velvet cookies made with browned butter, white chocolate, and creamy cheesecake pieces.



YIELD

About 15 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

185°C / 365°F • 12 minutes

Ingredients

- 250 g unsalted butter, browned and reduced to about 200 g
- 170 g dark brown sugar
- 100 g granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- ½ cup whipped cream cheese
- 1-2 Tbsp red gel food colouring
- 300 g all-purpose flour
- 25 g Dutch-process cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 200 g white chocolate chips
- 150 g cream cheese, cut into small cubes and frozen

Method

- 1 Melt the butter over medium heat, stirring frequently, until it foams and the milk solids turn golden brown and nutty. Pour immediately into a mixing bowl and cool 15–20 minutes.
- 2 Add both sugars and mix until well combined.
- 3 Add the eggs one at a time, then the vanilla, whipping cream, whipped cream cheese, and red gel colouring. Mix until smooth.
- 4 In a separate bowl, whisk the flour, cocoa powder, baking soda, baking powder, and salt.
- 5 Fold the dry ingredients gradually into the wet mixture, avoiding overmixing, then fold in the white chocolate chips and frozen cream cheese cubes.
- 6 Portion into 90 g balls, adding a few extra white chocolate chips on top if desired. Cover and refrigerate overnight for the best flavour and texture.
- 7 Heat the oven to 185°C / 365°F and bake on parchment, well spaced, for 12 minutes — until the edges are set and the centres still look slightly soft.
- 8 Rest on the baking sheet 10 minutes before transferring to a cooling rack.

Ruthie's tip Keep the cream cheese cubes frozen right up until you fold them in. That is what creates creamy pockets instead of blending away.

Allergens: Contains wheat, egg, milk; may contain soy.