

Blue Velvet Sugar Cookies

- 3/4 cup salted butter (softened, not melted)
- 1 cup granulated sugar
- 1/2 cup icing sugar
- 2 eggs
- 2 tsp vanilla extract
- 1/4 tsp **LorAnn Super Strength Blackberry Flavour**
- 1 tsp white vinegar
- 1 tsp fresh lemon juice
- **Purple food colouring**
- 3 cups all-purpose flour
- 2.5 tbsp cocoa powder
- 1/8 tsp baking powder
- 1/2 tsp salt

Using an electric hand- or stand-mixer, beat the butter and sugars together until smooth and fluffy. Add both eggs, vanilla extract, blackberry flavour, white vinegar, lemon juice, and food colouring, and continue to beat until combined. Slowly beat in flour, cocoa powder, baking powder, and salt, until just combined.

Remove dough from the bowl and wrap completely in plastic. Chill in the fridge for 1-2 hours before rolling. If you're planning on making dough more than a day in advance, store your dough in the freezer for up to a few weeks, but ensure it's completely sealed in plastic wrap to avoid freezer burn.

If your dough has been stored in the freezer, allow it to defrost at room temperature for one hour before rolling it out.

Preheat oven to 360°F. Roll out the dough between two sheets of parchment paper; use a sprinkle of flour, if necessary, to prevent the dough from sticking to parchment paper. Roll dough to 1/4 inch thickness and cut your cookie shapes. Place cookies on your baking sheet 1/2 inch apart and bake for 10-15 minutes or until the edges begin to crisp and the center of the cookie is no longer raw. All ovens vary slightly in temperature, so depending on the size of your cookies and the make of your oven, adjust the timing accordingly; keep an eye on your cookies and note the baking time for future reference!

Don't use blue food colouring! Imagine regular vanilla sugar cookie dough: it's not white, it's actually a pale yellow colour because of the butter. If you add BLUE food gel to colour your Blue Velvet Sugar cookie, the yellow undertones will turn your dough GREEN! Adding purple food colour to your Blue Velvet Sugar Cookies will offset the yellow tones of the butter and will give you that lovely shade of blue you're aiming for!