



Red Velvet Cake Mix Cookies

Prep time: 7 mins
Cook time: 11 mins
Total time: 18 mins
Serves: 12 cookies

Incredibly soft and SO simple to make, these red velvet cake mix cookies use just 4 readily available ingredients and are ready in 20 minutes!

Ingredients

- 15.25 oz box red velvet cake mix - (I tested with Duncan Hines and Betty Crocker)
- 1/3 cup vegetable oil
- 2 large eggs
- 1 cup white chocolate chips
- 1/4 cup mini semi-sweet chocolate chips - (optional)

Instructions

1. Preheat oven to 350 F degrees. Line 2 baking sheets with parchment paper and set aside.
2. In a mixing bowl, combine cake mix, oil and eggs using a rubber spatula. Stir in chocolate chips. Dough will be fairly stiff and have a slightly sticky consistency.
3. Lightly spray a 1.5 - 2 Tbsp cookie scoop with cooking spray (this helps the dough release from the scoop). Scoop batter onto prepared baking sheets, about 2-3 inches apart.
4. Bake 11-12 minutes. Cookies will look soft and not quite done in the center when you take them out. Don't worry, they'll keep cooking while on the baking sheet.
5. Let cool on baking sheets for 5 minutes, then remove to a cooling rack to cool completely.

Credit: <https://www.thechunkychef.com/red-velvet-cake-mix-cookies/>