



Red Velvet Thumb Print Chia Cookies

Red velvet is the trendy cocoa-kissed flavor everyone's looking for! Instead of a big slice of artificially dyed cake with butter-cream frosting...reach for a half-the-fat chia red velvet cookie instead! These light, puffy cocoa cookies give you the red velvet flavor, while the cream cheese middles satisfy the sweet-tooth for icing...without any of the butter.

Dry Ingredients

1 and 1/2 cup flour
1/2 cup white sugar
1/2 cup brown sugar
1 tsp baking soda
1/4 tsp salt
1/3 cup cocoa powder

Wet Ingredients

4 tbsp butter
4 tbsp MySeeds chia gel
1 egg
1 tsp vanilla
cream cheese (for middles)
1 tbsp white vinegar
2 tbsp milk

These cookies are easy and quick to make!

First, cream together both sugars and the butter. Then add the egg and vanilla, stirring until smooth with a wooden spoon. Then stir in the vinegar and 1 tablespoon of the milk. Last, mix in the chia gel.

In another bowl, combine the flour, baking soda, salt & cocoa powder. Add the dry ingredients to the wet, and stir to combine. If the batter is still too dry, add the second tablespoon of milk. You can use almond, rice, or soy milk. Chocolate almond milk works too!

You don't need to sweeten the cream cheese to make the middles...the sharpness of the plain cheese contrasts with the sweetness of the cookie. However, if you're craving something extra sweet, you can still easily make the middles.

Before you get ready to bake the cookies, place about 4 tbsp cream cheese in a small bowl. With a spoon, cream in 3 tbsp powdered sugar until fully combined. Turn the mixture out onto a piece of plastic wrap and form it back into a block shape. Place this in the fridge to re-firm the cheese so it can easily be cut into little squares to push into the cookies.



Scoop batter by the tablespoon-full onto greased cookie sheets. Before baking, press a little square of cream cheese into the center of each cookie. It will still be firm from the refrigerator, so you can press it down to make the lower 'middles'. This way, it won't run off while they bake.

Bake at 375 degrees for about 11 minutes. Cookies will be puffy, and spring back if touched lightly. This makes about 33 cookies. Due to the cream cheese middles, these should be kept in a closed container and refrigerated.

The cookies use the reaction between cocoa and an acid (the vinegar) to achieve a classic reddish-brown tone: the inspiration for the original red velvet name. They may be a basic brown on the outside, but the interior will look reddish...all without any un-natural food dye.