
Treat Time

Red Velvet "Lamb" Cookies

Prep Time: 15 minutes
Cook Time: 20 minutes
Cool Time: 30 minutes

Ingredients:

Cupcake Ingredients

- 1 cup sugar
- 1/2 cup soft butter
- 1 egg
- 1 tablespoon cocoa powder
- 1 tablespoon red food coloring
- 1 1/4 cups cake flour
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/2 tablespoon vinegar

Frosting & Decorating

- 4 ounces cream cheese
- 1/4 cup butter
- 1/2 teaspoon vanilla extract
- 2 cups powdered sugar
- miniature marshmallows
- 3 regular marshmallows for ears
- 9 black jelly beans for eyes/nose



Instructions: Cupcakes: Preheat oven to 350 degrees F. Line a (12 cup) muffin tin with cupcake papers. Cream the sugar, butter, and egg. Mix cocoa and food coloring together and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed mixture alternately with buttermilk. In a small bowl, combine baking soda, vinegar, and vanilla; blend into mixture. Fill muffin cups 3/4 full with batter. Bake for 20 minutes, or until a toothpick inserted into the center comes out clean. Cool completely before frosting with cream cheese frosting.

Frosting: Blend cream cheese and butter until smooth. Beat in vanilla and powdered sugar until creamy.

Treat Time: Give each family member a frosted cupcake to decorate. See image for placement of jelly beans and marshmallows to make lamb faces.

