

Dark Velvet Beet Cookies

Ingredients:

- 3/4 cup beet puree (about 2 medium beets)
- 1/4 cup buttermilk
- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 1/3 cup cocoa powder, sifted
- 2 teaspoons vanilla extract
- 1 tablespoon cider vinegar
- 1/2 teaspoon salt
- 1 egg
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 (12 ounce) bag white chocolate chips

Preparation:

Makes approximately 5 1/2 dozen cookies

Cover a baking sheet with parchment paper and set aside.

Cook the beets in boiling water until tender, approximately 15 minutes. Test a beet by poking it with a fork — if it comes out easily, the beet's done. Peel the beets while they are still warm. Roughly chop them and puree in a blender with the buttermilk, until smooth. Cool completely.

In a large mixing bowl, combine the butter with the sugars. Add the cooled beet puree, cocoa powder, vanilla, vinegar, salt and egg, and mix to blend. Add the flour and baking soda and mix as little as possible to fully incorporate them. Fold in the white chocolate chips.

Using a 1 1/4-inch **ice-cream** scoop or a teaspoon, form 1 1/4-inch balls of dough and place them on the parchment-covered baking sheet. Cover with plastic wrap and refrigerate for at least 2 hours. (This is a sticky dough, so working with your hands isn't easy.)

When you are ready to bake the cookies, cover another baking sheet with parchment paper and place about 12 dough balls on each sheet — they will spread a bit. Bake at 350 for approximately 10 to 12 minutes. Cool the cookies on a cooling rack for at least 10 minutes before serving.

A quick note:

The fresher the ingredients, the better! However, if you really want to make these and are pressed for time (which of course I wouldn't know anything about), you can use canned beets which are already cooked and ready to puree.

