

Red Velvet Pizookie

Ingredients:

Chocolate Sauce

- 4 tbsp of butter
- 1 cup of heavy cream
- ¼ cup of light corn syrup
- 8 oz of bittersweet chocolate

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- 1 ½ cups all purpose flour
- ¼ cup cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 2 tbsp cornstarch
- 1 ½ stick unsalted butter, melted – ¾ cup
- ¾ cup white sugar
- ½ cup light brown sugar
- 1 whole large egg + 1 egg yolk
- 1 tsp vanilla extract
- ⅓ cup to ½ cup white chocolate chips
- ⅓ cup semi-sweet chocolate, chopped – ¼ cup
- 1 tbsp red food coloring

Method:

Chocolate Sauce

1. In a small sauce pan, melt butter over a medium-high heat. Add cream and corn syrup and bring to a boil.
2. Remove from heat, stir in chocolate, and cover for 5 minutes. Whisk until chocolate is smooth.

Red Velvet Pizookie

1. In a small bowl, whisk together all purpose flour, cocoa powder, baking soda, salt, and cornstarch.
2. In a mixing bowl, add the butter, brown sugar, white sugar, egg and egg yolk, and vanilla extract. Whisk together until smooth.
3. Add the dry to the wet and combine until a dough forms using a rubber spatula or a stand mixer fitted with a paddle attachment.
4. Mix in the white chocolate chips and semi-sweet chocolate chunks. Cover tightly and pop in the fridge to chill for 30 minutes.
5. Preheat oven to 350°F.
6. Spray the skillet with oil spray or butter it to prevent sticking.
7. Add the cookie dough to the skillet, filling it ½ to ⅔ of the way to the top as the cookies will rise.
8. Pop in the oven to bake for about 12 to 14 minutes until the edges are golden and the center is still a bit soft. The pizookie will continue baking out of the oven.
9. Add vanilla ice cream scoops on top and chocolate sauce if desired to enjoy!