In this video, Betty demonstrates how to make Red Velvet Chocolate Chip Cookies for Valentine’s Day. These are gorgeous, great-tasting cookies—perfect to make for your sweetheart, and easy, too!

**Ingredients:**

- 2 (1-ounce) squares unsweetened baking chocolate
- ½ cup butter, at room temperature
- 2/3 cup light brown sugar, firmly packed
- 1/3 cup white granulated sugar
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- 2 cups all-purpose flour
- ¾ cup sour cream
- red food coloring, as much as is needed for desired shade of red (gel food coloring recommended)
- 1 cup semi-sweet chocolate chips
- cooking oil spray

Melt baking chocolate in a small bowl using microwave on LOW power, stirring occasionally, until smooth. Set aside to cool slightly. In a large bowl, combine butter, brown sugar, and white sugar and beat with an electric mixer on medium speed until smooth. Add baking soda and salt and beat into the mixture. Add egg and beat until smooth. Add melted chocolate and beat into the mixture. Add 1 cup of the flour, beating it thoroughly into the mixture, scraping sides as needed. Stir in sour cream and beat until smooth. Add remaining cup of flour and beat until smooth, scraping sides as needed. Beat in red food coloring, using as much as is needed for desired color of red. Stir in chocolate chips. Drop batter by tablespoons onto a baking pan that is lined with parchment paper and sprayed with cooking oil spray, about 1 dozen cookies to each baking pan. Bake each pan at 375 degrees (F) for about 8 minutes. Immediately remove baked cookies from oven and use a spatula to transfer them to cooling racks. Frost the tops of the cookies, if desired. (The next video in bettyskitchen will be an appropriate frosting for these Valentine cookies.) This recipe makes about 2 ½ dozen average-sized cookies. Happy Valentine’s Day to everyone! --Betty