Red Velvet Cupcake Cookies

60 mL Margarine

2 mL vanilla

125 mL sugar

1 egg

30 mL sour cream

15 mL cocoa powder

2 mL red food colour

250 mL flour

2 mL baking powder

1. Preheat oven to 350. Line a cookie sheet with parchment.
2. Cream the butter, add sugar and vanilla and beat well until a smooth, fluffy mixture forms.
3. Add egg, sour cream, cocoa powder and food colour, mix well.
4. In a separate small bowl, combine flour and baking powder.
5. Add to creamed mixture and beat until just mixed.
6. Drop onto parchment, smoothing out weird shapes.
7. Bake for 8-10 minutes. Top should spring back when lightly touched.
8. Let set on parchment for 5 minutes then remove to a wire rack.

Cream Cheese Icing

40 mL margarine

1/3 block of cream cheese

2 mL vanilla

250\*\* mL icing sugar

Beat margarine and cream cheese together, add icing sugar and vanilla and beat well and fluffly.