

Cook Club Recipe of the Month: Red Velvet Fluffies

Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 10th of the month to attend.

Adapted from “Strawberry Fluffies” presented by Dylan Hollis, author of the new cookbook *Baking Yesteryear* now available in our library!

Ingredients:

- 1 box cake mix (basic, any flavor)
- 1 (8 oz) container of nondairy whipped topping, defrosted
- ½ cup powdered sugar or amount needed to coat the cookies

Preheat oven to 350° F

Line a cookie sheet with parchment paper or silicone baking sheet.

Mix the cake mix and whipped topping until evenly combined. Roll dough into 1–2-inch balls. Roll each dough ball in powdered sugar to cover completely. Place 2 inches apart on the cookie sheet and bake 20 minutes or until set.

Cool on the pan for 15 – 20 minutes.