

Red Velvet Brownies

Ingredients

8 T Butter
1 1/4 c Sugar
2 t Vanilla Extract
1/4 c Cocoa Powder
0 pn Salt
1 T Red Food Coloring
1 t Vinegar
3 Eggs
3/4 c Flour
8 oz Cream Cheese (softened)

Instructions

- 1.Preheat the oven to 350 degrees F. Spray an 8 by 8-inch baking pan, and set aside.
- 2.Brownie layer: Put one stick of butter in a large bowl and melt in the microwave. Add 1 cup sugar, 1 teaspoon vanilla, 1/4 cup cocoa powder, pinch of salt, 1 tablespoon food coloring, and 1 teaspoon vinegar, in that order, mixing between additions. Whisk the 2 eggs in a small bowl and stir it into the cocoa mix. Fold in the 3/4 cup of flour until lightly combined. Pour the batter into the prepared baking pan, saving 1/4 cup of the batter for the top.
- 3.Cream cheese layer: Blend together the 8 oz cream cheese, 1/4 cup sugar, 1 egg, and 1 teaspoon vanilla in a medium bowl. Gently spread the cream cheese layer on top of the brownie batter in the

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pan.

4. Dollop the remaining brownie batter over the cream cheese layer. Using a skewer or the tip of a knife, drag the tip through the cream cheese mixture to create a swirl pattern.

5. Bake the brownies for 30 minutes then cover with foil and bake for 6 more minutes. Remove to a cooling rack and allow them to cool completely before cutting.