

Red Velvet Brownies

Ingredients

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 (room temperature)
3/4 c Flour
8 oz Cream Cheese (softened)
8 T Unsalted Butter

Instructions

- 1.Preheat the oven to 350 degrees F. Spray an 8"x8" baking pan with cooking spray and place a parchment paper sling inside then set aside.
- 2.Add butter in a large bowl and melt in the microwave. Add 1 cup sugar, 1 teaspoon vanilla, cocoa powder, pinch of salt, food coloring, and vinegar, in that order, mixing between additions.
- 3.In a small bowl beat 2 eggs then stir it into the cocoa mix. Fold in the flour until lightly combined. Pour the batter into the prepared baking pan, saving 1/4 cup of the batter for the top.
- 4.In the bowl of an electric mixer with paddle attachment add cream cheese and beat for 2 minutes. Add 1/4 cup sugar, 1 egg, and 1 teaspoon vanilla into the bowl and mix for 2 more minutes.
- 5.Scrape the sides then mix one final time by

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hand. Gently spread the cream cheese layer on top of the brownie batter in the pan. Dollop the remaining brownie batter over the cream cheese layer.

6. Using a skewer, drag the tip through the cream cheese mixture to create a swirl pattern. Bake the brownies for 30 minutes then cover with foil and bake for 12 more minutes. Test the brownies with a toothpick until there are moist crumbs. Remove to a cooling rack and allow them to cool completely before cutting.