

Red Velvet Brownies



Brownies Ingredients:

- Cooking Spray
- 1 (4-oz.) bittersweet chocolate baking bar
- 3/4 cup (6 oz.) salted butter
- 1-1/2 cups granulated sugar
- 4 large eggs
- 1-1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon table salt
- 1 (1-oz.) bottle red liquid food coloring
- 2 teaspoons vanilla extract

Frosting Ingredients:

- 1 (8-oz.) pkg. cream cheese, softened
- 1/2 cup (4 oz.) salted butter, softened
- 6 cups powdered sugar
- 2 teaspoons vanilla extract

Prep Time: 45 mins

Cook Time: 25-30 mins

Cooling Time: 2 hrs

Total Time: 3 hrs 15 mins

- Step 1** – Preheat oven to 350°F. Line bottom and sides of a 9-inch square baking pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease (with cooking spray) foil.
- Step 2** – Microwave chopped chocolate and butter in a large microwavable bowl on HIGH until melted and smooth, stirring at 30-second intervals. Whisk in sugar; add eggs, 1 at a time, whisking just until blended after each addition.
- Step 3** – Whisk together flour, baking powder, and salt in a medium bowl. Gently stir flour mixture, food coloring, and vanilla into chocolate mixture, stirring just until well incorporated.
- Step 4** – Pour batter into prepared pan. Bake in preheated oven until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Transfer to a wire rack, and let cool completely, about 2 hours.
- Step 5** – Prepare the Cream Cheese Frosting: Beat cream cheese and softened butter in bowl of a heavy-duty stand mixer fitted with paddle attachment on medium speed until creamy. Reduce speed to low, and gradually beat in powdered sugar until blended. Beat in vanilla. Increase speed to medium-high, and beat until light and fluffy, about 1 to 2 minutes. Spread frosting over brownies.