Red Velvet Brownies

Red velvet brownies are a fun new way to enjoy the classic Southern dessert.

Active Time: 30 mins

Total Time: 3 hrs 15 mins

Yield: 25 brownies

Ingredients

Brownies:

Cooking spray

1 (4-oz.) bittersweet chocolate baking bar, chopped

3/4 cup (6 oz.) salted butter

1 1/2 cups granulated sugar

4 large eggs

1 1/4 cups (about 5 3/8 oz.) all-purpose flour

1 tsp. baking powder

1/4 tsp. table salt

1 (1-oz.) bottle red liquid food coloring

2 tsp. vanilla extract

Cream Cheese Frosting:

1 (8-oz.) pkg. cream cheese, softened

1/2 cup (4 oz.) salted butter, softened

6 cups (about 24 oz.) powdered sugar

2 tsp. vanilla extract

Directions

Step 1

Prepare the oven and baking pan:

Preheat oven to 350°F. Lightly grease bottom and sides of a 9-inch square baking pan with cooking spray; line bottom and sides with parchment paper, allowing 2 to 3 inches to extend over sides; lightly grease (with cooking spray) parchment.

Step 2

Melt chocolate:

Microwave chocolate and butter in a large microwavable bowl on HIGH until melted and smooth, 1 1/2 to 2 minutes, stirring at 30-second intervals. Whisk in sugar; add eggs, 1 at a time, whisking just until blended after each addition.

Step 3

Make batter:

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

Bake Brownies:

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

While Brownies cool, 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.

Step 6

Frost brownies:

Using a piping bag fitted with a large star tip, pipe frosting on top of brownies or spread frosting over brownies. Cut brownies into squares.