



recipe of the month

Recipe: Red Velvet Swirl Brownie Bites

February 2012

INGREDIENTS

1 tbsp unsalted butter, for pan

Red Velvet Brownie Layer:

1 stick unsalted butter

1 cup sugar

1 tsp vanilla extract

1/4 cup cocoa powder

Pinch salt

1 tbsp red food coloring

1 tsp vinegar

2 eggs

3/4 cup all-purpose flour

1/4 cup chopped toasted walnuts (optional)

Cream Cheese Layer:

8 ounces cream cheese, softened

1/4 cup sugar

1 egg

1/8 tsp vanilla extract



INSTRUCTIONS

Preheat the oven to 350° F.

Butter an 8 by 8-inch baking pan, and set aside.

Brownie layer: In a saucepan on medium heat melt the butter. Remove the butter to a large bowl and add the sugar, vanilla, cocoa powder, salt, food coloring, and vinegar, in that order, mixing between additions. Whisk the eggs in a small bowl and stir it into the cocoa mix. Fold in the flour until lightly combined. Stir in the walnuts and pour the batter into the prepared baking pan, saving 1/4 cup of the batter for the top.

Cream cheese layer: Blend together the cream cheese, sugar, egg, and vanilla in a medium bowl. 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. Using a skewer or the tip of a knife, drag the tip through the cream cheese mixture to create a swirl pattern. Bake for 30 minutes. Cool on wire rack until completely cool.