



Red Velvet Cheesecake Brownies

Red Velvet Layer:

1 stick butter
2 oz dark chocolate
1 cup sugar
2 large eggs
1 tsp vanilla
1 1/2 tsp red food coloring
2/3 cup flour
1/4 tsp salt

Cheesecake Layer:

8 ounces cream cheese
(room temperature)
1/3 cup sugar
1 large egg
1/2 tsp vanilla

DIRECTIONS:

Line an 8 x 8 inch stoneware pan with parchment. Use enough to extend over the edges, so you can lift out the bars later.

Melt butter and chocolate in a small saucepan on the stove on low heat. Stir until smooth. Set aside to cool.

In a large bowl, whisk together sugar, eggs, vanilla and food coloring. Slowly add the chocolate mixture while stirring. Continue stirring until smooth.

Add flour and salt and stir until just combined and no streaks of dry ingredients remain. Do not overmix. Pour into the lined baking pan.

Beat cream cheese and sugar together until smooth. Add eggs and vanilla and beat until smooth. Dollop the cream cheese mixture over the red velvet mixture. Swirl with a knife or spatula.

Bake at 350 degrees for 35-40 minutes until a toothpick comes out clean. Let cool completely on a cooling rack before lifting out the brownies to cut. Cut with a santoku knife lined with parchment for a cleaner cut.