

RED VELVET CHEESECAKE BROWNIES

Ingredients:

1/2 cup butter
2-oz dark chocolate, coarsely chopped
1 cup sugar
2 large eggs
1 tsp vanilla extract
1 1/2 tsp red food coloring
2/3 cup all purpose flour
1/4 tsp salt
8-oz cream cheese, room temperature
1/3 cup sugar
1 large egg
1/2 tsp vanilla extract

Directions:

Preheat oven to 350F.

Line one brownie pan/cupcake tin with cupcake liners

In small bowl, melt (microwave) butter and chocolate together in 30 second increments. Stir until combined and very smooth.

Set aside to cool for a few minutes.

In a large bowl, whisk together sugar, eggs, vanilla extract and red food coloring. Add chocolate mixture and stir until smooth. Add flour and salt and stir until just combined and no streaks of dry ingredients remain.

Pour batter into lined wells.

To prepare cheesecake mixture, beat cream cheese, sugar, egg and vanilla extract in a medium bowl until smooth. Distribute the cheesecake mixture over batter in the pan. Swirl in with a knife or spatula.

Bake for 20-25 minutes, until brownies and cheesecake are set. A knife inserted into the cheesecake mixture should come out clean and the edges will be lightly browned. Let cool completely in pan. ENJOY!