

Red Velvet Cheesecake Brownies

Brownies

1 cup butter
4 oz semi-sweet chocolate chips
2 cups sugar
4 eggs
2 tsp vanilla
1 T red food coloring
1 1/3 cups flour
1/2 tsp salt

Cheesecake

2-8oz pkg cream cheese, softened
2/3 cups sugar
2 eggs
1 tsp vanilla

Preheat oven to 350. Line a 13x9 pan with foil, leaving extra on 2 ends to lift the brownies out. Spray or grease the foil. To make the brownies: Melt butter in microwave safe bowl, add chocolate chips and set aside. Whisk sugar, eggs, vanilla, and food coloring in a separate bowl. Once the chocolate in the butter is softened, whisk butter and chocolate together until smooth. If chocolate still isn't smooth, microwave at 30 second intervals until it whisks smooth. Add to egg and sugar mixture and combine. Stir in flour and salt until just combined

Cheesecake layer: With a mixer, beat the cream cheese, eggs, sugar and vanilla until smooth

Spread brownie batter into prepared pan. Drop dollops of cheesecake mixture on top and swirl with a butter knife. Bake 35-45 minutes, until a knife inserted into the middle comes out clean. Cool to room temperature and then transfer to fridge to cool completely. Store in airtight container in refrigerator.

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