

Red Velvet Brownies

Brownie Ingredients:

- 2 ½ teaspoons vanilla extract
- 3 tablespoons cocoa powder
- 2 ½ tablespoons red food coloring
- 1/2 cup butter, at room temperature
- 1 1/2 cups sugar
- 2 eggs
- 1 1/4 cups all purpose flour
- 1/4 teaspoon salt
- 2/3 cups chocolate chips

White Chocolate Frosting

- 1 stick of butter, at room temperature
- 2 1/2 cups powdered sugar
- 1 teaspoon vanilla extract
- 5 ounces white chocolate, melted
- 2-3 tablespoons milk

Directions:

Preheat oven to 350.

Spray an 8 x 8 square cake pan with cooking spray.

In a small bowl, combine cocoa powder, red food coloring, and 2 teaspoons vanilla to create a paste.

In a larger bowl, cream butter and sugar. Add eggs one at a time. Add remaining ½ teaspoon of vanilla. With the mixer on medium speed, add in cocoa powder mixture. Mix until the batter is completely red. (Add additional food coloring if you want a deeper red) Add the flour and salt, and mix until everything is just combined, do not over mix. Fold in chocolate chips.

Spread evenly in cake pan and. Bake for 25-30 minutes, or until toothpick inserted in center comes out clean. Let cool completely before frosting.

Icing Directions:

Cream butter until light and fluffy. Add vanilla. Add in powdered sugar 1/2 cup at a time with the mixer on low speed. Add in melted white chocolate and beat until incorporated. To reach desired consistency, add in milk 1 tablespoon at a time with mixer on low speed. If frosting becomes too liquidy, simple add more powdered sugar.



Recipe courtesy of

<http://caleighskitchen.com>