



Red Velvet Brownie with Creamcheese Swirl

These delicious Red Velvet Brownies with Creamcheese swirl are to die for! Follow the steps in this recipe and surprise yourself with a delicious red velvet brownie!

Boodschappenlijstje



Sugarflair Max Concentrate Paste
Colour Red Extra 42g

C101
€10.45



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

Necessities for Red Velvet Brownies:

- [Wilton Recipe Right® Baking Pan Square 20x20cm](#)
- [Patisse Baking Paper Sheets 38x30cm pk/20](#)
- [FunCakes Bake Release Spray 200ml](#)
- [125 gram FunCakes Banquet Flour Deluxe](#)
- [Sugarflair Concentrated Edible Color Red Extra](#)
- [3 teaspoons PME Madagascar Bourbon Vanilla Bean Paste](#)
- 150 grams of soft unsalted butter
- 350 grams of white caster sugar
- 200 grams of monchou
- 4 eggs
- 1 egg yolk
- 30 grams cacao powder
- 1 teaspoon of white wine vinegar

Step 1 Preparations for baking Red Velvet Brownies

Start your preparations with preparing a baking paking sheet that fits to the bottom of the baking tin and spray it with baking spray. Then preheat the oven to 180 degrees (convection oven 160 degrees).

Step 2 Make the Red Velvet Brownies batter

Mix the soft butter together with 275 grams of white caster sugar until well absorbed. While mixing, add some red food coloring and 2 teaspoons vanilla extract. Add the eggs 1 by 1, adding the next egg only when the previous one has been fully incorporated. Sieve the FunCakes Banquet Flour Deluxe and cocoa powder over the bowl and mix well. Finally, add a teaspoon of white wine vinegar.

Step 3 Make the cream cheese swirl

In another bowl you mix the monchou, 75 grams of white caster sugar and 1 teaspoon of vanilla extract smooth. Add the egg yolk and mix until it is completely incorporated.

Step 4 Bake the Red Velvet Brownies

Spoon 90% of the red velvet / brownie mix into the baking tin. Spoon the cream cheese mix on top and finally the rest of the red velvet / brownie mix. Roughly pass it with a knife to marble it slightly and bake for about 50 minutes. It is normal if the top still feels slightly runny. Let it cool completely in the baking tin, put it in the fridge if necessary so that it becomes nice and sticky on the inside.

Step 5 Enjoy!

When the brownie has cooled down, the tasting can finally begin. To do this, first remove the red velvet brownie from the tin and cut it into pieces: how big or how small you want, of course;)