

Best Ever Red Velvet Cheesecake Brownies

If you want the best ever **red velvet cheesecake brownies**, this is the only recipe you will ever need. The red velvet brownies go together with the cheesecake in such an amazing way, you will be in dessert heaven.

Best Ever Red Velvet Cheesecake Brownies

These Red Velvet Cheesecake Brownies are rich, decadent and so perfect for Valentine's Day! Brownie and cheesecake batter are swirled together to make a festive and impressive dessert. When the craving for red velvet hits, there is nothing else that will do except these amazing red velvet cheesecake brownies.



For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

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
-

INSTRUCTIONS

1. Preheat oven to 350F. Butter the bottom and sides of a 8 inch metal baking pan. Put a long piece of parchment paper in the bottom of the pan, letting the parchment extend up two sides of the pan and overhang slightly on both ends. (This will make it easy to remove the bars from the pan after they have baked.) Butter the parchment.
2. In a small, heatproof bowl, melt butter and chocolate together. Stir until combined and very smooth. Set aside to cool for a few minutes.
3. 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.
4. Pour into prepared pan and spread into an even layer.
5. To prepare cheesecake mixture, beat cream cheese, sugar, egg and vanilla extract in a medium bowl until smooth. Distribute the cheesecake mixture in 8 dollops over

batter in the pan. Swirl in with a knife or spatula.

6. Bake for 35-40 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.
7. Let cool completely in pan on a cooling rack before lifting out the parchment paper to remove the brownies.