



Long Livo

Red Velvet Brownies – Fudgy Best Recipe

15 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Brownie Base

- ☐ 1 cup unsalted butter, melted
- ☐ 1 cup brown sugar, packed
- ☐ ½ cup granulated sugar
- ☐ 2 large eggs, room temperature
- ☐ 1 tsp vanilla extract
- ☐ ¾ cup unsweetened cocoa powder
- ☐ 1 cup all-purpose flour

- ☐ ¼ tsp salt
- ☐ 2 tbsp beet juice or red food coloring
- ☐ 1 tsp lemon zest

Optional Cream Cheese Swirl

- ☐ 4 oz cream cheese, softened
- ☐ 2 tbsp powdered sugar
- ☐ ½ tsp vanilla
- ☐ 1 tsp milk

Instructions

- 1** Preheat oven to 350°F (175°C). Grease a 9×13-inch pan and line with parchment.
- 2** In a large bowl whisk melted butter, brown sugar, and granulated sugar until smooth.
- 3** Add eggs one at a time, whisking gently; stir in vanilla, beet juice, and lemon zest.
- 4** Sift cocoa, flour, and salt together; fold into wet mixture just until combined.
- 5** If using, whisk cream cheese, powdered sugar, vanilla, and milk; drop spoonfuls on batter and swirl with a knife.
- 6** Bake for 22–25 minutes, or until a toothpick comes out with a few moist crumbs. Let cool in the pan for 10 minutes before lifting.

Nutrition per serving

210 kcal

Calories

3 g

Protein

26 g

Carbs

12 g

Fat

Tips & notes

- Do not over-mix; a few streaks of flour are okay.
- Allow the brownies to rest before cutting for cleaner slices.
- For a deeper flavor, chill the butter before melting.