



Long Livo

Red Velvet Cheesecake Brownies

20 min

Prep time

12

Servings

30 min

Cook time

Easy

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Brownie Base

- ☐ 1 box red velvet cake mix (about 15 oz)
- ☐ 1/2 cup unsalted butter, melted
- ☐ 2 large eggs
- ☐ 1/3 cup cocoa powder
- ☐ 1/4 cup dark chocolate chips
- ☐ 1 tsp vanilla extract

- ☐ 1 tsp white vinegar

- ☐ 1/2 cup water

Cheesecake Swirl

- ☐ 8 oz cream cheese, softened
- ☐ 1/4 cup granulated sugar
- ☐ 1 egg
- ☐ 1 tsp vanilla extract

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease an 8×8 inch baking pan and set aside.
- 2 In a large bowl, combine the red velvet mix, melted butter, eggs, cocoa powder, water, vinegar, and vanilla. Stir until just blended; the batter will be thick.
- 3 In a separate bowl, beat the softened cream cheese with sugar until smooth, then add the egg and vanilla. Blend just until creamy.
- 4 Pour half of the brownie batter into the prepared pan, spreading evenly.
- 5 Drop spoonfuls of the cheesecake mixture over the brownie layer, then gently swirl with a knife or skewer to create ribbons.
- 6 Top with the remaining brownie batter, smoothing the surface. Sprinkle dark chocolate chips evenly.
- 7 Bake for 30-35 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs.
- 8 Allow the brownies to cool completely in the pan; then lift out and cut into squares. mousse cake pairs nicely with a dollop of whipped cream.

Nutrition per serving

280 kcal

Calories

3 g

Protein

34 g

Carbs

14 g

Fat

Tips & notes

- If the batter seems too thick, add a tablespoon of milk to loosen slightly.
- For a deeper red, add a few drops of natural beet juice.
- Store leftovers in an airtight container at room temperature for up to three days.