

Choco Fever Dream

# Red Velvet Cheesecake Brownies

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|---|---|---|
| **20 min**<br>Prep time | **30 min**<br>Cook time | **50 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>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 | 3 g | 34 g | 14 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | 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.