

Red Velvet Brownies

Ingredients

- 1/2 cup butter softened
- 1 cup brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/4 cup all-purpose flour
- 2 TBSP cocoa powder
- 1 tsp baking soda
- 1 tsp red gel food coloring*
- 1/2 cup white chocolate chips



Instructions

1. Pre-heat oven to 350 Degrees F. Line the 9x9 inch square pan with parchment paper and set aside.
2. In a large bowl, cream butter and brown sugar.
3. Add one egg at a time to the brown sugar butter mixture. Now add vanilla extract.
4. Add all-purpose flour, cocoa powder, and baking powder, combine until well mixed.
5. Add red gel food coloring to the batter and mix until the color mixed well.
6. Finally add white chocolate chips and give a quick mix. Do not overmix the batter.
7. Pour the batter into the prepared pan and bake for 20-25 minutes. Check the brownies to test for doneness using a toothpick. (The toothpick inserted comes out clean.)
8. Let the brownies cool. Cut into squares & enjoy!