



Swirled Red Velvet Cheesecake Brownies

Natural red coloring gives these a red velvet swirl

- 1-2/3 cup all-purpose flour
 - 3 Tablespoons unsweetened cocoa powder
 - 1-1/2 teaspoons baking powder
 - 1/4 teaspoon salt
 - 4 ounces semi-sweet or dark chocolate
 - 6 ounces unsalted butter
 - 2 cups granulated sugar
 - 4 eggs
 - 1/2 to 1 ounce natural red food coloring
 - 1 teaspoon vanilla
- Cheesecake Swirl**
- 8 ounces cream cheese
 - 3/4 cup granulated sugar
 - 1 teaspoon vanilla

1 egg

Preheat oven to 350 degrees F. Line a greased 13x9-inch pan with parchment paper. This will make it easier to remove from the pan.

Sift flour, cocoa, baking powder and salt into a medium sized bowl; set aside.

Place chocolate and butter into a microwave safe bowl; cover; cook on high power for 45 seconds to 1 minute or until butter is melted. Stir to melt the chocolate. Place in mixing bowl.

Beat sugar into mixing bowl; whisk in eggs, red food coloring and vanilla; beat well.

Gradually stir in reserved dry ingredients until ingredients are combined. Remove; set aside 1/2 cup chocolate batter. Spoon the remaining batter into the prepared baking pan.

Prepare Cheesecake Swirl

In a clean mixing bowl, mix cream cheese, sugar, vanilla and egg until smooth.

Spread cream cheese mixture on top of prepared brownie batter; spread lightly to the edges. Drop Tablespoons of reserved 1/2 cup brownie batter over the cheese layer. With a knife or your finger, lightly swirl to marbleize the top. Bake in 350-degree F oven for about 30 to 40 minutes or puffy, but not jiggly. Remove from oven; cool in baking pan. Place in refrigerator to cool before slicing. (Hint) To cut brownies, trim the crisp sides; use a wet knife; wipe off knife with paper towels for clean edges. I cut the trimmed sides into small brownie bitesize chunks.

Store in the refrigerator. Yield: about 16 to 24 brownies (Plus, Brownie Bites from the trimmed edges.)

Recipe Inspired by: The Loveless Café, Nashville, TN

Cook's Note: We recommend using natural red food coloring that might be available at an organic market or the natural food section in your supermarket. Many people told me that they are allergic to the common red food coloring sold in supermarkets.

We also trimmed the crisp edges of the brownies before slicing them. I cut these pieces into brownie bite size pieces. The children love this.

About the Recipe: Red velvet cake bars are always popular to serve. This recipe combines three ideas together, red velvet, brownies, and cheesecake. With this combination, the dessert is a sure flavor winner.