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by ewfood

Red Velvet Valentines Brownies



Ingredients

For the brownies:
3 tbsp. unsweetened cocoa powder
1 oz. red food coloring (or a scant 2 tbsp)
2 tsp. pure vanilla extract, divided
10.5oz. granulated sugar
4oz. unsalted butter, at room temperature
2 large eggs, at room temperature
5.5oz. all-purpose flour
pinch of salt
For the white chocolate buttercream frosting:
4oz. unsalted butter, at room temperature
1 tsp. pure vanilla extract
22oz. powdered sugar
4 oz. good-quality white chocolate, melted
2 tbsp. heavy cream

Preparation

1. To make the brownies:
2. Preheat the oven to 180°C. Butter and flour an 8”x8” baking pan.
3. Combine the cocoa powder, food colouring and 1tsp. of the vanilla in a bowl until completely combined. Ensure that no lumps remain and set to one side.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium speed until they reach a light and fluffy consistency. Add the eggs one at a time, mixing the batter all the while, then add the remaining vanilla. Add the cocoa mixture to the bowl and se the mixer to medium and combine the two mixtures until one uniform colour is reached. Finally add the salt and flour slowly until just combined. Stop mixing and use a spatula to stir in any flour off the sides of the bowl.
5. Pour the batter into the prepared pan and bake for 30-40 minutes or until a toothpick comes out clean when inserted into the center of the brownies. Allow brownies to completely cool in the pan on a baking rack. Frost brownies in the pan, cut into 12 bars.
6. To make the frosting:
7. Cream the butter on its own until it is fluffy and creamy. Stir in the vanilla and add the sugar slowly 4 ounces at a time ensuring that each batch of sugar is well combined before adding the next batch. Once all the sugar has been added beat the mixture until it is fully combined then give it a good stir with a spatula. Incorporate the melted white chocolate and combine well. Finally add the cream one tablespoon at a time until the desired consistency is reached.

8 Make the frosting a day or two in advance and let it stir in your fridge. The real white chocolate flavor will come out and make your brownies doubly delicious.

Cooks Note