

Red Velvet Brownie + Cream Cheese Glaze

Ingredients

1 ½ cup (300g) sugar
2 large egg
1 ½ cup buttermilk
1 cup neutral oil
2 teaspoon vanilla extract
1 teaspoon red food coloring
½ cup unsweetened cocoa powder
2 ½ cup all purpose flour
2 teaspoon baking powder
1 teaspoon baking soda

Cream Cheese Glaze

1 cup confectioners sugar (powdered sugar)
4 tablespoons cream cheese
2 tablespoons whole milk
1 teaspoon vanilla extract
Pinch salt

Instructions

1. Position a rack in the center of your oven and preheat the oven to 350°F. Butter or coat an 8-inch square baking pan with nonstick spray. Line the pan with a strip of parchment paper that hangs over two of the edges.
2. In a large bowl, whisk the sugar and egg until pale and foamy, about 1 minute. add the buttermilk, oil, vanilla, salt and food coloring. Whisk until smooth and emulsified. Add the cocoa powder and whisk until smooth.
3. Add the flour, baking powder and baking soda and whisk until well-combined and smooth.
4. Pour the batter into the pan, tap the pan gently on the counter to release any air bubbles, and smooth the top of the batter with an offset spatula.
5. Bake the cake until puffed and a tester inserted in the center comes out clean 30-40 minutes
6. Cool the cake completely before glazing with cream cheese glaze

Make the glaze:

1. Pull cream cheese out of the refrigerator ahead around 20 minutes to temper / soften.
2. Whisk, spatula together confectioners sugar, cream cheese, milk, vanilla extract and salt in a bowl until smooth. Stir slowly at first to just moisten the sugar, then whisk more vigorously until glaze is smooth and thick.
3. Spread over the cake evenly on the top