

Red Velvet Brownies with Cream Cheese Frosting

Recipe Courtesy of

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Tested, adapted and enjoyed by Marketing

Love is in the air! This month's seriously perfect red velvet brownie recipe is sure to delight the people you love to impress. Perfectly moist and chewy with the bright red color and cream cheese frosting a perfect finishing touch with fresh coconut and pecans. Be sure to share this decadent delight with friends as a special Valentine's Day dessert or at your next open house event.

Ingredients:

- 1 (4-oz.) bittersweet chocolate baking bar, chopped
- $\frac{3}{4}$ cup butter
- 2 cups sugar
- 4 large eggs
- $1\frac{1}{2}$ cups all-purpose flour
- 1 (1-oz.) bottle red liquid food coloring
- $1\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon vanilla extract

Cream Cheese Frosting:

- 1 (8-oz.) package cream cheese, softened
- 3 tablespoons butter, softened
- $1\frac{1}{2}$ cups powdered sugar
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup coconut flakes
- $\frac{1}{2}$ chopped pecans

Directions:

1. Preheat oven to 350 degrees. Line a 9x9 or 7x11 inch pan with aluminum foil allowing 2 inches to hang over the sides. Lightly grease.
2. In a microwave safe bowl melt the chocolate and butter stirring after 30 seconds each time being careful not to burn the chocolate. Whisk in the sugar and add the eggs one at a time until blended. Add the flour, red food coloring, baking powder, and vanilla. Stir until fully incorporated.
3. Pour into the bottom of your prepared baking pan and bake for 40-44 minutes or until toothpick comes out clean with moist crumbs. Cool completely.
4. TO make the cream cheese frosting: Beat together the cream cheese and butter until smooth. Add the powdered sugar and vanilla and continue to beat until creamy. Fold the coconut flakes and chopped pecans into the creamy frosting. Frost the cooled brownies.

