



## Red Velvet Cheesecake Swirl Brownies

 Vegetarian

READY IN



80 min.

SERVINGS



8

CALORIES



301 kcal

DESSERT

### Ingredients

- 8 ounce cream cheese at room temperature
- 1 large eggs
- 2 large eggs slightly beaten
- 0.8 cup flour all-purpose
- 1 ounce food coloring red
- 0.3 teaspoon salt
- 0.5 cup butter unsalted melted
- 0.3 cup cocoa powder unsweetened

- 0.3 teaspoon vanilla extract
- 1 teaspoon distilled vinegar white
- 0.3 cup sugar white

## Equipment

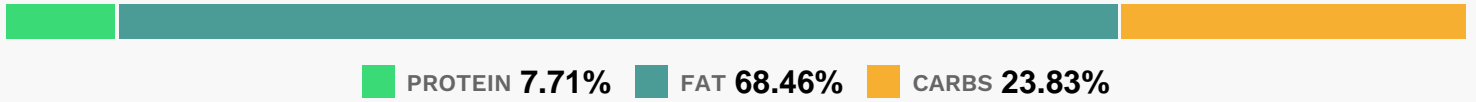
- bowl
- frying pan
- oven
- knife
- whisk
- mixing bowl
- baking pan
- hand mixer
- toothpicks
- skewers
- offset spatula

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking pan.
- Whisk melted butter with 1 cup sugar in a large mixing bowl; stir cocoa, red food coloring, 1 teaspoon vanilla extract, vinegar, and salt into butter mixture one at a time, mixing well after each addition to avoid lumps. Stir 2 eggs into mixture until thoroughly combined.
- Stir flour into cocoa mixture just until combined; set aside 1/4 cup batter.
- Pour remaining batter into the prepared baking dish.
- Beat cream cheese in a bowl using an electric mixer on medium speed until light and fluffy; beat 1/4 cup sugar, 1 egg, and 1/4 teaspoon vanilla extract into cream cheese until very well blended and only small lumps remain, 3 to 4 minutes.
- Spoon cream cheese mixture in dollops over the batter in pan; gently smooth tops of dollops even with batter using a knife or offset spatula. Do not overmix.

- Drizzle reserved 1/4 cup of batter over the dollops of cream cheese mixture. Drag a knife or skewer through the batter and cream cheese mixture to create swirls.
- Bake in the preheated oven until a toothpick inserted into the center of the pan comes out clean, 30 to 35 minutes. Cool completely before cutting into bars; store covered in refrigerator.

## Nutrition Facts



### Properties

Glycemic Index:27.76, Glycemic Load:11.26, Inflammation Score:-5, Nutrition Score:6.4317391488863%

### Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

### Nutrients (% of daily need)

Calories: 301.08kcal (15.05%), Fat: 23.55g (36.22%), Saturated Fat: 13.84g (86.48%), Carbohydrates: 18.45g (6.15%), Net Carbohydrates: 17.14g (6.23%), Sugar: 7.48g (8.31%), Cholesterol: 128.89mg (42.96%), Sodium: 190.76mg (8.29%), Alcohol: 0.04g (100%), Alcohol %: 0.06% (100%), Caffeine: 6.18mg (2.06%), Protein: 5.96g (11.93%), Selenium: 12.73µg (18.19%), Vitamin A: 836.53IU (16.73%), Vitamin B2: 0.22mg (13.02%), Phosphorus: 103.28mg (10.33%), Manganese: 0.19mg (9.65%), Folate: 34.09µg (8.52%), Vitamin B1: 0.11mg (7.26%), Iron: 1.28mg (7.13%), Copper: 0.14mg (7.01%), Magnesium: 21.1mg (5.27%), Fiber: 1.31g (5.24%), Vitamin B5: 0.52mg (5.23%), Vitamin E: 0.78mg (5.2%), Calcium: 46.76mg (4.68%), Zinc: 0.66mg (4.42%), Vitamin B12: 0.25µg (4.22%), Vitamin B3: 0.8mg (3.98%), Vitamin D: 0.59µg (3.92%), Potassium: 120.43mg (3.44%), Vitamin B6: 0.06mg (2.83%), Vitamin K: 1.75µg (1.66%)