

Make It Sweet.

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Beet Brownies

I am pretty sure I know what you're thinking - beets, chocolate and cream cheese in one brownie? The beet lends an earthy flavor and moistness combined with the richness from the chocolate and tartness from the cream cheese and it is a perfect combination. The beets also provide the natural red color.



Ingredients

Brownie Layer

6 Tbsp (85 g) unsalted butter
1/4 C (21 g) unsweetened natural cocoa powder
(not Dutch-process)
2 large eggs
1 C (213 g) brown sugar
1 Tbsp vanilla bean paste
1/2 C buttermilk
1 C (120 g) flour
1/2 tsp baking soda
1/4 tsp salt
8 oz finely grated fresh beets

Cream Cheese Layer

8 oz cream cheese – room temperature
1/3 c sugar
2 tsp vanilla bean paste
1 large egg

Preheat oven to 350° F. Prepare 8" square pan - butter or spray pan and line with parchment that overhangs on 2 sides and then butter or spray the parchment. Lining the pan like this makes it easy to lift the cooled brownies out of the pan after they are baked.

Make the cream cheese layer. In a stand mixer with the paddle attachment or with a hand mixer, process the cream cheese until smooth and creamy. Add sugar, vanilla and egg and mix until creamy and smooth. Set this mixture aside.

Make the brownie layer. Melt butter and stir in cocoa powder until all the powder is mixed in and there are no lumps. Mix eggs, sugar and vanilla until well combined. Add butter/chocolate mixture followed by the flour and salt. Scrape down the sides of the bowl and mix just until well incorporated. Add beets and stir by hand to mix fully.

Pour 3/4 of the brownie batter into the prepared pan and use a spatula to smooth the top. Spread the cream cheese mixture evenly over the top. Put the remaining brownie batter into a piping bag or a zip top bag. Cut a small hole at the end and pipe the batter in lines onto the top. Use a toothpick or skewer and drag through the piped lines to create a design..

Bake for about 30 minutes or until the sides start to pull away from the sides of the pan. Let them cool completely before cutting.

