

# RED VELVET SWIRL BROWNIES

## OVERVIEW

13-024

## INGREDIENTS

### Group Brownie layer

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.360	100.00
All Purpose Flour	0.040	11.11
Refined Sugar	0.070	19.44
Eggs	0.050	13.89
Water	0.080	22.22
Vegetable Oil	0.075	20.83

**Total Weight:** 0.675

### Group Cream cheese layer

Ingredient	KG	%
Cream cheese (softened)	0.226	62.78
Refined Sugar	0.050	13.89
Eggs	0.055	15.28
BRITE VANILLA EXTRA STRENGTH	0.000	0.14

**Total Weight:** 0.331

**Yield:** 20 slices

## METHOD

How to do it:

Brownie layer:

1. Blend eggs, water, and oil in a mixing bowl.
2. Add Bakels Red Velvet Cake Mix, sugar, and all purpose flour and mix on low speed for 1 minute.
3. Deposit batter in a greased and lined 9" x 9" pan.
4. Gently spread the cream cheese layer and create a swirl pattern using a spatula.
5. Bake at 180°C for 35 minutes. Do not overbake.

Cream cheese layer:

1. Blend together cream cheese, sugar, eggs, and Brite Vanilla Regular on low speed for 2 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Brownie