

# Red Velvet Cheesecake Brownie

## Red Velvet Layer

- 1 cup butter, melted
- 1 1/4 cups xes sweetener or THM [gentle sweet](#), or it's equivalent. (I know this seems like a lot, but the original recipe called for 2 cups of sugar. If you feel that will be too sweet start with a cup and taste the batter. I feel that recipes need to be sweeter than you think you need before baking. They tend to taste less sweet when baked.)
- 1/3 cup unsweetened cocoa powder
- 4 eggs
- 2 tsp [vanilla extract](#)
- 1 1/2 cups [baking blend](#)
- 1/2 tsp salt
- 1 tsp red food coloring gel (you can find this in the cake decorating section of Walmart. This color does not change the flavor so if you don't mind not having the red color you can make these without the coloring)
- 1/2 –1 cup sugar-free chocolate chips or chopped 85% dark chocolate bar)

## Cream Cheese Layer

- 8 oz cream cheese, softened
- 1/2 cup xes sweetener or THM [gentle sweet](#) (you could also use a 1/4 cup THM [super sweet](#) if you prefer)
- 1 egg
- 1 tsp [vanilla extract](#)

## Let's make it!

### Brownie layer

1. Preheat oven to 350 degrees.
2. Put butter, gentle sweet, and cocoa into a mixing bowl. Mix until well blended.
3. Add eggs one at a time, mixing after each egg.
4. Add vanilla and mix.
5. In a separate, small bowl, stir to combine the baking blend and salt.
6. Add flour/salt mixture to wet ingredients and mix till well combined.
7. Add food coloring gel and mix till combined.
8. Stir in chocolate chips.
9. At this point, you have a couple options. You can either grease a 9×13 pan well if you intend to serve the brownies from the pan (this worked fine for me, they do not stick to the greased pan), or if you want you can line the pan with parchment paper (grease the parchment paper after you line the pan with it) if you want to lift the brownies out of the pan to cut and serve.
10. Pour batter into a greased pan and spread it out evenly. Set aside.

### Cream Cheese Layer

1. Place cream cheese in a mixing bowl and beat till fluffy.
2. Add gentle sweet, egg, and vanilla and mix until everything is incorporated and fluffy.
3. Drop the cream cheese mixture by spoonfuls over the top of the brownie layer in the 9×13 pan.

4. Drag a knife through the cream cheese and brownie layers to create a swirl pattern.
5. Bake at 350 for 40-50 minutes or until brownie layer is set. Make sure to check it at the lowest time to be sure your cheesecake layer does not become too brown.
6. Allow brownies to cool for at least 15 minutes before attempting to remove them from the pan (whether you used parchment paper or not).
7. Slice and enjoy!