

Red Velvet Brownies with White Chocolate Frosting

Red Velvet Cake Mix

Brownie Mix (I like Ghirardelli Double Brownie mix)

1. Form Red Velvet Cake Mix batter and deposit into 9x13 pan (metal preferred)
2. Form Brownie Mix batter and deposit into same pan. If possible, add some Guittarrd Super Cookie chips. Swirl the batter randomly into Red Velvet mix, not as a layer on top or fully incorporated. Kinda make your own.
3. Cooking times for the Cake Mix and Brownie Mix will be different. Check at the between point using usual technique of having a toothpick comes out clean.

When taking out of the oven, it will not be pretty necessarily, but uneven. That's what the frosting is for, to cover up the imperfections. Kinda like mulch on your garden beds.



For Frosting:

White Chocolate

- 6 ounces (170g) **white chocolate**, coarsely chopped (Do NOT use white chocolate morsels. I used white chocolate wafers - <https://www.italiancacao.org/product-page/italian-white-coating-chocolate-5-lbs>. White chocolate bars can be used as well.)
- 1 cup (16 Tbsp; 226g) **unsalted butter**, [softened to room temperature](#)
- 2 cups (240g) **confectioners' sugar**
- 1/4 cup (60ml) **heavy cream** or **half-and-half*** (milk if desparate)
- 1 teaspoon **pure vanilla extract**
- 1/8 teaspoon **salt**

Instructions

1. **Melt the white chocolate:** Chop the white chocolate, then melt in a double boiler on the stove, or simply use the microwave: Place chopped white chocolate in a microwave-safe bowl (I usually use a [glass liquid measuring](#)

[cup](#)), and microwave in 20-second increments, stirring after every 20 seconds until completely smooth.

2. Set it aside to cool at room temperature for 20 minutes. *(Be sure the melted white chocolate has cooled for 20 minutes, so it's still melted but not scorching hot, which would melt the butter.)*
3. Beat the butter on medium speed for 1 minute; switch the mixer to low speed and slowly add the confectioners' sugar.
4. Stir the cooled white chocolate so that it is smooth and then add it to the butter/sugar mixture. Switch the mixer to medium speed and beat for 2 minutes until combined and creamy.
5. Add the cream, vanilla extract, and salt. Beat for 1 minute until combined. Taste. Add 1 more Tablespoon of heavy cream/milk if needed to thin out, if desired. Add another pinch of salt if frosting is too sweet.
6. Use immediately or cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing, thaw in the refrigerator, then beat the frosting on medium speed for a few seconds so it's creamy again. After thawing or refrigerating, beating in a splash of heavy cream or milk will help thin the frosting out again, if needed. (It stiffens in the refrigerator.)

Let cake cool before applying frosting. There are other tips I'm sure, but I don't know them.

