

RED VELVET OREO BROWNIES

(from *cakehome tonight*)

½ cup unsalted butter
½ cup light brown sugar
¾ cup granulated sugar
2 large eggs room temperature
1 large egg yolk room temperature
¼ cup vegetable oil
2 tsp vanilla extract
2 tsp red gel food coloring
½ tsp white vinegar
1 cup all-purpose flour
¼ cup unsweetened cocoa powder
½ tsp salt
1 ½ cups roughly chopped Oreo cookies
8 Oreo cookies

Heat the oven to 350°F. Prepare a 9×9 baking pan with nonstick cooking spray and cover with parchment paper.

In a microwave-safe bowl, combine the unsalted butter and brown sugar. Microwave for 90 seconds until the butter is melted, and then whisk until the mixture is well combined and smooth. Set aside.

In a large mixing bowl, combine the granulated sugar, eggs, and egg yolk. Use an electric hand mixer to whip the eggs and sugar for 2 to 3 minutes until light and pale. While mixing on low speed, slowly drizzle in the brown sugar mixture to temper the egg mixture. Add in the vegetable oil, vanilla extract, red gel food coloring, and white vinegar and mix until well combined.

Add in the all-purpose flour, cocoa powder, and salt, and mix on low speed until combined and smooth. Scrape the sides and bottom of the bowl. Fold in the roughly chopped Oreo cookies.

Pour the red velvet brownie batter into the prepared baking pan and spread evenly with an offset spatula. Add additional broken Oreo cookies to the top of the brownie batter. Bake the brownies for 24–26 minutes until set. An inserted toothpick in the center of the brownies should come out with moist crumbs. Remove the pan from the oven and cool the brownies to room temperature. Cut the brownies into 16 squares.