

## Red Velvet Marble Brownie Hearts

### INGREDIENTS

- Eggs 2
- Unsalted butter ½ cup (1 stick or 115g)
- Granulated sugar 1 cup (200g)
- Vanilla extract 2 tsp
- Unsweetened cocoa powder ¼ cup (21g)
- Salt 1/8 tsp
- Liquid or gel red food coloring 1 Tbsp
- White vinegar ¾ tsp
- All-purpose flour ¾ cup (95g)



### PROCEDURE

1. Preheat the oven to 190 degrees.
2. Spray heart shaped moulds with nonstick spray and keep aside.
3. In a small bowl, beat the 2 eggs together and set aside.
4. Melt the butter in a large bowl.
5. Stir in 1 cup sugar, 2 teaspoons vanilla extract, cocoa powder, salt, red velvet colour.
6. Mix each of those ingredients into the batter in that order.
7. Whisk in the eggs, then fold in the flour until completely incorporated like marbel.
8. Do not overmix.
9. Pour the brownie batter into heart shape mould.
10. Bake the brownies for 28-30 minutes or until a toothpick inserted in the middle comes out clean.
11. Allow the brownies to cool completely before cutting into squares.

