



RED VELVET BROWNIES

WHAT YOU NEED



Pillsbury™ Egg Free Red Velvet Mix 900 g



Water 300 g



Oil 170 g



Butter 70 g



Milkmaid 100 g



METHOD

1. Melt butter & white chocolate and keep them aside.
2. In a mixing bowl, add water, oil, butter, white chocolate mix, milkmaid and Pillsbury™ Egg Free Red Velvet Mix.
3. Using a flat paddle, mix on Speed 1 for a minute.
4. Now, mix on Speed 2 for 3 more minutes.
5. Pour the batter into the mould.
6. Pipe cream cheese on top and make patterns with a toothpick.
7. Bake at 165° C for 35-40 mins.



Red Velvet, a classic and an eternal piece of cake! Oh wait, brownies!