



All in One Bake Shop



Beet Brownie with Cream Cheese Topping

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I put this recipe together for the Farm to Plate event that benefits the Sustainable Food Center in Austin. I love beets and I love brownies. Knowing that some old-fashioned red velvet cake recipes contain beets, I decided to try adding beets to a brownie recipe. Then to add even more flavor, I baked a cream cheese layer right on top. If you know that there are beets in the recipe, you can taste them, but for the unsuspecting, it just has a really fresh and natural flavor. I hope you give them a try!

Brownie

- 1 stick Butter (4 oz) plus more for pan
- 1 oz. (5 Tbsp) Unsweetened Natural Cocoa Powder
- 1 C Brown Sugar
- 2 tsp Pure Vanilla Extract
- 2 Large Eggs
- 1 C (125g) Flour
- ¼ tsp Salt
- 8 oz Finely Grated Beets (approx. 1 large beet)



Topping

- 8 oz Cream Cheese – room temperature
- 1 Egg
- 1 Tbsp Vanilla Bean Paste
- 1/4 C Sugar

Preheat oven to 350. Peel and finely grate fresh beets and set aside. Prepare an 8" square pan, line with parchment bringing parchment over two of the sides. Lightly grease with butter or pan spray. Melt butter and mix in cocoa. Stir in the sugar and vanilla. Add the eggs one at a time beating well after each addition. Add the flour and salt and mix well. Add the grated beets and mix until well combined. Take out ½ cup of the batter. Spread the rest into the prepared pan and smooth to an even layer.

Using a stand or hand mixer process the cream cheese until smooth. Add the egg, vanilla bean paste and sugar and mix until smooth and creamy. Spread evenly over the brownie layer. Put the remaining brownie batter into a piping bag fitted with a #4 tip or into a zip-top bag and cut a small whole in the corner. Pipe lines across the cream cheese layer. Use a skewer and draw through the lines to create a design.

Bake for about 25 minutes until the center is set and the sides start to pull away from the pan. Cool completely and refrigerate for 2 hours before cutting. Yield: 16 – 2" x 2" brownies. Store any uneaten brownies in the refrigerator for up to 4 days.

I used butter, eggs and beets from the local farmer's market. The better and more fresh your ingredients are to start, the better your finished product will be.