

A LOW CARB BAKING COMPANY



## RED VELVET BROWNIES

### *Directions*

#### **What You'll Need:**

- 1 Package Keto Queen Kreations Brownie Mix
- 2 TBSP Lorann Oils red velvet emulsion
- 3 drops red food coloring

#### **Cream Cheese Frosting**

- 3 TBSP butter, softened
- 4 oz. cream cheese, softened
- 1/4 powdered sweetener
- 2 tsp heavy cream

#### **How to Prepare Brownies:**

1. Prepare brownies as directed on pouch
2. Add in red velvet emulsion and food coloring and mix together
3. Pour batter into a parchment lined 8x8 baking pan
4. Bake for 35 minutes

#### **How to Prepare Cream Cheese Frosting:**

1. In a medium bowl, beat cream cheese and butter together
2. Add in sweetener, mix. Then, add in heavy cream and mix into incorporated
3. Once brownies are done and cooled, top with frosting

Takes 35 minutes baking, 1 hour total, Serves 16 people.

For more delicious recipe ideas visit:

[www.ketoqueencreations.com](http://www.ketoqueencreations.com)



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