



# HEARTBEET BROWNIES WITH PINK FROSTING

*with Choc-o-lotta*



Servings: 12 Squares ⌚ 50 Minutes

## HOT HOT HOT

**Inside Tips:** To make great cream cheese frosting, make sure to use full-fat brick-style cream cheese. Avoid using anything that comes in a tub or is labeled spreadable whipped, low calorie or low fat. All of these versions are too thin for making frosting.

## WHAT YOU NEED

### Ingredients

- 1 Cup Choc-o-lotta Dilettoso Mix
- 2 Medium Red Beets, Pre-cooked
- 2 Large Eggs, Room Temperature
- 1/3 Cup Melted Butter or Oil of Choice (MCT Oil is a great alternative!)
- 1/2 Cup Dark Chocolate Chips
- Cream Cheese Frosting: ¼ cup unsalted butter softened to room temperature, 4 ounces full-fat cream cheese cut into cubes, 1/4 cup monk fruit powdered sugar, 1 teaspoon vanilla extract, 1 teaspoon beet powder (sub. with 3 tablespoons of beet juice).

## HOW TO DO IT

1. **REHEAT** the oven to 350F degrees (180C) and line an 8x8 inch (20x20 cm) pan with parchment paper. Alternatively, lightly grease the pan.
2. **BLEND** on high speed, the pre-cooked beets, the melted butter, and the eggs, until smooth.
3. **ADD** to a large bowl the Dilettoso Choc-o-lotta mix, then pour the wet mixture and combine.
4. **FOLD** in the chocolate chips and give it a gentle stir.
5. **POUR** the batter into the prepared pan and bake for 30 minutes.
6. **ALLOW** the brownies to cool in the pan.
7. **MAKE** the Cream Cheese Frosting: In a medium bowl, beat the butter until smooth, then add in the chopped cream cheese and beat until smooth. Add in the powdered sugar along with the vanilla extract, and beet powder (or beet juice). Mix together starting with the mixer on a low speed.
8. **FROST** the cooled brownies using a flat edge knife. Optionally, decorate with beet powder.
9. **SLICE** using a sharp knife and enjoy!

*Buon Appetito!*