

# Beet Brownies

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**Prep Time** 30 mins

**Cook Time** 30 mins

**Total Time** 1 hr

**Yields** 16 servings

Beet Brownies are made with my decadent brown butter brownie recipe and have a buttermilk beet puree mixed in to yield a lusciously soft red velvet brownie.



## Ingredients

- 8 tablespoons (1 cube) unsalted butter
- 1 1/4 cups pure cane sugar
- 3/4 cup natural unsweetened cocoa powder
- 1/2 teaspoon kosher salt
- 2 large eggs
- 2 teaspoons **vanilla extract**
- 1 1/2 cups beet puree (less if preferred)\*
- 3/4 cup unbleached flour
- 1/2 teaspoon baking powder
- 1/2 cup dark chocolate chunks

## Directions

1. Preheat oven to 325F. Grease or line a 8x8x2 metal pan with parchment foil paper.
  2. Using a saucepan over medium heat, melt butter. Stir frequently as it continues to bubble. When there are small brown specs, and it smells like nutty caramel, remove pan from heat.
  3. Add sugar, cocoa powder and salt to combine.
  4. In separate bowl, beat eggs. After butter mixture has cooled in pot 4-5 minutes, slowly pour in eggs, stirring constantly until well combined.
  5. Add vanilla and beet puree, stir to combine.
  6. Add flour and baking powder, stir to combine.
  7. Add chocolate chunks, stir to combine.
  8. Bake 25-35 minutes in preheated oven or until top no longer looks wet. Enjoy!
- by **Krissy**

## Recipe Notes

\* To make beet puree, wrap whole beets (stems removed) in aluminum foil and roast in 400 degree F oven for at least an hour until soft to the touch. Allow beets to cool enough to handle and peel away skin. Puree beets in blender or food processor with just enough buttermilk to allow puree to achieve a very smooth consistency. 1 small beet yields about 1/2 cup beet puree. You can use extra puree in pancake batter, soups, etc.