Red Velvet Brownies (makes one 20x20cm tin of brownies)

Ingredients:

For the brownie batter:

- Unsalted butter - 7 tbsp. (100g)
- Caster sugar - 1 cup (200g)
- Cocoa powder - 1/4th cup (25g)
- Salt - 1 pinch (omit if using salted butter)
- Red food colour - 1 ½ tbsp.
- White wine vinegar/ lemon juice - 2 tbsp.
- Eggs - 2 no.
- Flour - 3/4th cup (90g)

For the cheesecake mix:

- Cream cheese - 180g
- Egg yolk – 1
- Caster sugar - 1/3 cup (40g)

Method:

1. Preheat the oven to 180°C. Grease a 20x20cm square baking tin with a little butter and line with greaseproof paper.
2. Beat the cream cheese, egg yolk, vanilla extract and sugar until fully combined and smooth. Set aside to use later.
3. Melt the butter and pour it into a mixing bowl.
4. Stir in the sugar, cocoa powder, salt, food colour and vinegar/lemon juice.
5. Whisk in the 2 eggs and fold in the flour until completely incorporated.
6. Pour 3/4th of the mix into the baking tin, saving a quarter of it to swirl in on top, alongside the cheesecake mixture.
7. Dollop spoonfuls of the cream cheese cheesecake mix on top of the brownie batter and dollop the remaining brownie mix in between. Use a spoon to swirl the two together.
8. Bake for 30-40 minutes at 180°C, then leave to cool in the tray before cutting and serving!

Heart-shaped Shortbread Biscuits (makes around 18)

Ingredients:

- 300g of flour
- 200g of butter
- 100g of caster sugar
- Heart shaped cookie cutters

Method:

Preheat the oven to gas mark 4 and line a baking tray with baking parchment. Place the butter and flour in a bowl and rub together to make crumbs. Add the sugar and bind the mixture into a dough. Roll out dough onto a lightly floured surface and cut into heart shapes. Place on the baking sheet and bake for 20 mins. Allow to cool and then decorate!

THE GOOD FOOD SOCIETY

Good Food Society

Valentine's Day Baking Class

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