

King Arthur Flour Baking Contest Sunday, October 22, 2017

Second Place: Coco Stevens, Chapel Hill

Chocolate Beet Brownies with Walnut Cream Cheese Swirl

Brownies:

- 2-3 medium sized beets (cooked and pureed to equal $\frac{3}{4}$ cup)
- $\frac{3}{4}$ cup and 1 Tablespoon King Arthur's all-purpose organic wheat flour
- $\frac{1}{2}$ cup unsalted butter (1 stick) - 2 Tablespoons vegetable oil
- $\frac{1}{2}$ cup brown sugar - $\frac{1}{3}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ cup granulated sugar - $\frac{1}{2}$ cup bittersweet chocolate chips
- 1 teaspoon vanilla extract - 3 Tablespoons cold brew coffee
- 2 eggs - $\frac{1}{2}$ teaspoon baking powder
- Pinch of salt

Walnut-Cream Cheese Swirl:

- 4 ounces of cream cheese (microwaved until soft)
- 4 Tablespoons powdered sugar - 1 cup walnuts (roughly chopped)
- $\frac{1}{3}$ cup sour cream - 1 teaspoon vanilla
- 1 Tablespoon King Arthur's all-purpose organic wheat flour
- 1 egg

Candied Walnuts:

- 1 cup walnuts - $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{3}$ cup granulated sugar - Pinch of salt

Brownies:

1. Preheat the oven to 350° and grease a 7" x 10" pan.
2. Combine butter and sugars. Then add the eggs, vanilla, beets, coffee, and oil. Stir until there are no lumps.
3. In a separate bowl sift all the flour, salt, baking powder, and cocoa powder together.
4. Fold in the beet mixture. Then fold in the chocolate chips.
5. Reserve $\frac{1}{2}$ cup of the brownie mix. Pour the rest into the pan.

Walnut-Cream Cheese Swirl:

1. With a spoon combine cream cheese, sugar, sour cream, flour, egg, and vanilla until smooth.
2. Fold in the walnut pieces.

Combining:

1. In the pan, spread the cream cheese mixture evenly over the brownie mix.
2. Spread the remaining brownie mix in teaspoon sized dollops over the cream cheese.
3. Swirl the cream cheese layer and top brownie layer together with a wooden skewer.

4. Bake for 40-50 minutes or until a toothpick entered into the center comes out clean. Remove the brownies from the oven and let cool for ten minutes, then cut them into squares and remove from pan. Continue cooling them while you make the candied walnuts.

Candied Walnuts:

1. Line a baking sheet with parchment paper.
2. Stir cinnamon and sugar together.
3. Pour the walnuts, sugar mixture, and salt into a saucepan and put on medium heat.
4. Stir the mixture until sugar is completely dissolved.
5. Pour nuts onto the baking sheet. Spread around with forks to separate any clumps.

Finishing:

1. Take a still hot walnut and set it on top of a brownie. Repeat for all the brownies.
2. Make sure the brownie and walnut have entirely cooled before putting them in a container or covering them with tinfoil.