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Name: Victoria Johnston

Recipe Name: Red Velvet Oreo Truffle Brownies

Recipe Ingredients:

- 1 box red velvet cake mix
- 1 cup butter, divided
- 2 eggs
- 36 whole Oreos
- 1.5 cups milk chocolate chips
- 1.5 cups mini chocolate chips
- 1 cup heavy whipping cream

Recipe Instructions:

1. Preheat oven to 350 degrees F
2. Line a 9x13 baking dish with foil and coat with cooking spray.
3. Beat together cake mix, 1/2 cup melted butter, and 2 eggs until fully combined and smooth.
4. Press into the bottom of prepared pan and bake for 15-18 mins, until just set. Do not overbake.
5. Crush whole Oreos in a food processor into fine crumbs. Stir together with remaining 1/2 cup melted butter and mix well.
6. Pour over baked red velvet brownies and gently press down in an even layer.
7. Place the milk chocolate chips in a medium-sized bowl.
8. Bring the heavy cream to a low boil, then pour over chips.
9. Let sit for 5 minutes, then whisk together until completely smooth and thick. Pour over Oreo layer.
10. Top with mini chocolate chips.
11. Refrigerate for 30-45 mins to allow chocolate ganache to set up.

12. Cut into bars and serve.