

Red Velvet Oreo Brownies Recipe

Servings: 1 9 x 13 dish

Ingredients

- 1 box (18.25 oz) red velvet cake mix
- 1.5 cups butter, divided
- 2 eggs
- 1 package (about 36) whole Oreos
- 1 bag (11.5 oz) milk chocolate chips (about 1.5 cups)
- 1 bag (12 oz) mini chocolate chips (about 1.5 cups)
- 1 cup (1/2 pint) heavy whipping cream

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, ½ cup melted butter, and 2 eggs until fully combined and smooth.
4. Press into the bottom of prepared pan and bake for 15-18 minutes, until just set. Do not over bake.
5. Crush whole Oreos in a Ziploc bag or food processor into fine crumbs. Stir together with 1 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.
10. Pour over Oreo layer. Top with mini chocolate chips.
11. Refrigerate for 30-45 mins to allow chocolate ganache to set up.
12. Cut into bars and serve.

Note: Can be stored at room temperature or in the refrigerator.

Source: <http://cupcakecircle.com/red-velvet-oreo-brownies/>