



COURTESY OF FOOD NETWORK KITCHEN

Red Velvet Doey Gooey Bars

INGREDIENTS

Bars

Oil for greasing

1 pkg (15.25 oz./432 g) red velvet cake mix

4 eggs, divided

2 tsp (10 mL) vanilla extract, divided

3/4 cup butter (1 1/2 sticks), melted, divided

8 oz. (225 g) cream cheese, softened

3 cups (750 mL) powdered sugar

Royal Icing

4 cups (1 L) powdered sugar

3 tbsp (45 mL) meringue powder

6 tbsp (90 mL) water

Optional:

sprinkles for decorating

Pre Time: 15 minutes

Total Time: 5 hours 30 minutes

This recipe is the perfect decadent dessert to serve this holiday season!

DIRECTIONS

- 1 Preheat the oven to 350°F (175°C) and grease the 9" x 13" (23-cm x 33-cm) Brilliance Nonstick Baking Pan with Lid with oil.
- 2 Add the cake mix, half of the vanilla, 2 of the eggs, and 1 stick of the melted butter to the bowl of the **Deluxe Stand Mixer**. BEAT the mixture for 2 minutes.
- 3 Spread the batter evenly into the prepared pan.
- 4 Wipe the bowl and the beater clean and add the cream cheese. BEAT for 2 minutes, or until smooth.
- 5 Set the mixer to CUSTOM Speed 2 and press start. With the mixer running, add the remaining eggs, 1 at a time, until fully incorporated. Add the remaining butter and vanilla and continue mixing until combined.
- 6 Add the powdered sugar to the mixer, gradually, while the mixer is running, until well combined.
- 7 Evenly pour the mixture over the cake and smooth to cover. Bake for 30-35 minutes, or until the center is set. Cool on a **Stackable Cooling Rack** for 30 minutes before transferring to the refrigerator to chill for at least 4 hours.
- 8 Add the powdered sugar, meringue powder, and water to a clean stand mixer bowl and WHIP for 3 minutes and 30 seconds, or until stiff peaks form.
- 9 Spread the icing on the chilled mixture and add sprinkles, if you like! Cut into 24 pieces before serving.

Cook's Note:

For best results, make sure all the ingredients are at room temperature. Otherwise, the batter will be difficult to spread in the cake pan.

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