

# Halloween brain dip

**COOKING**  
**LOVERS** TESA



## **Consejo del chef**

Serve immediately with ladyfingers, wafers or other biscuits for dipping!

# Raciones para 1

180 g  
Butter, room temperature

125 g  
Cream cheese, room temperature

320 g  
Icing sugar

1 teaspoon  
Vanilla essence

Red food colouring (powder or paste)

225 g  
Cream cheese, room temperature

95 g  
Butter, room temperature

215 g  
Dry red velvet cake mix

70 g  
Icing sugar

20 g  
Brown sugar

1/2 teaspoon  
Vanilla essence

- 1 For the cream cheese frosting: place cream cheese, butter and vanilla extract in a large bowl. Beat on medium-high with a hand mixer until smooth and fluffy, about 2-5 minutes.
- 2 Drop speed to medium and add in gently powdered sugar, a spoon full at a time, until thoroughly mixed. Add a small amount of food coloring to frosting for a pale pink color.
- 3 Place a round tip inside a pastry bag and fill it with the cream cheese frosting. Put the icing bag in the fridge for 30 minutes so the icing can firm up. If you refrigerate the icing for longer, you may need to let the icing soften for 30 minutes before using. In any case, test frosting on a plate before using to check the consistency.
- 4 For the red velvet cake dip: While the icing chills, we will prepare the cake dip. Place cream cheese and butter in a bowl. Beat medium-high until with a hand mixer until smooth and fluffy again, about 2-5 minutes.
- 5 Drop the speed to medium and slowly add in the dry red velvet cake mix, powdered sugar, and brown sugar until thoroughly mixed.
- 6 Assemble all together: Fill in a large, serving bowl with the red velvet dip, and smooth the top into a dome.
- 7 Pipe icing on top of red velvet cake batter dip in the design of a brain. Brush with red food coloring diluted in a little water to simulate blood to look more real.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/trampantojo-dip-cerebro-para-halloween/>

