



FREE RECIPE: CHEESECAKE BROWNIES

INGREDIENTS

Brownie Layer

- 135g dark chocolate (72%), coarsely chopped
- 120g unsalted butter, cold from the fridge is fine
- 10g dutch process cocoa or regular unsweetened cocoa, sifted
- 2 large eggs (about 100g not including shells)
- 135g caster sugar (granulated sugar works fine but will not give the super glossy brownie top)
- 65g light or dark brown sugar
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp vanilla extract or vanilla bean paste
- 65g all-purpose flour, sifted

Cheesecake Layer

- 225g full fat cream cheese, at room temperature
- 60g caster sugar
- 1 large egg (50g not including the shell), at room temperature
- $\frac{1}{4}$ tsp vanilla (optional)

DIRECTIONS

Brownie Layer:

- Preheat your oven to 350°F (180°C). Lightly grease a 9-inch (23 cm) square baking pan and line it with parchment paper, leaving extra paper hanging over the edges to create a sling for easy removal. You can secure the parchment with binder clips if you like.
- Place the dark chocolate and butter in a heatproof bowl set over a pot of gently simmering water, ensuring the bowl doesn't touch the water. Stir frequently until the mixture is fully melted and smooth.
- Optional: You can also melt them in the microwave using 30-second bursts, stirring well after each interval until smooth.
- Sift the cocoa powder over the melted chocolate mixture and stir until fully blended.
- In a separate large bowl, whisk together the eggs, granulated sugar, and brown sugar using a handheld electric mixer on medium-high speed. Beat for 2-3 minutes, until the mixture becomes paler and slightly thickened. (A stand mixer fitted with the whisk attachment works too.)
- Pour in the melted chocolate mixture and mix to combine. Add the salt and vanilla, mixing until everything is incorporated.
- Add the flour and fold it in gently by hand until the batter is smooth and free of lumps.
- Spread the batter into the prepared pan. Tap the pan firmly on the counter a few times to release any air bubbles. Let it rest for a minute or two, then tap again to ensure the batter is settled and bubble-free.

Cheesecake Layer:

- Place all the ingredients for the cheesecake layer in a medium bowl. Combine either with a hand mixer on medium speed, or with a whisk, until the mixture is smooth and lump free.
- Dollop about $\frac{3}{4}$ of the cheesecake mixture on top of the brownie batter, and swirl in using a toothpick or a spoon – I like to scoop down a tiny bit and bring up bits of brownie batter for a nice swirl.
- Add the rest of the cheesecake mixture and swirl as desired.
- Bake the cheesecake brownies for 22 to 28 minutes, checking after 20 minutes. You are looking for the edges and top of the brownie to be set, and when a skewer is inserted into the middle, it should come out with a few moist crumbs attached. You are best to lean toward under baking than over baking.
- Remove the brownies from the oven and place the pan on a wire rack. Leave to cool in the pan then remove using the parchment paper sling. Slice into squares using a sharp knife.
- Store leftovers in an airtight container at room temperature or in the fridge for up to four days.

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