



# Fudgy Cheesecake Brownies

Serves: 9-12    Prep Time: 20mins    Cooking Time: 30

## INGREDIENTS

### Brownie

- 190g butter
- 200g dark chocolate
- 160g plain flour
- 50g cocoa powder
- 3 eggs
- 200g caster sugar
- 60g light brown sugar
- 1tbsp vanilla extract
- 1/2 tsp salt

### Vanilla cheesecake

- 230g cream cheese
- 80g caster sugar
- 1 egg
- 2 tsp vanilla extract

## INSTRUCTIONS

### Chocolate Brownies

- Melt the dark chocolate and butter in the microwave, 20 secs at a time. Set aside to cool.
- Mix the eggs, sugar & vanilla extract with an electric beater/stand mixer until creamy, fold in the cooled chocolate butter mix with a spatula.
- Sieve the flour and cocoa together, add to the egg mix, fold in with spatula. Set aside.
- Cheesecake layer: mix all the ingredients mix together until combined.

- Pour half the brownie mix into a lined 20cm brownie tin, then spread the cheesecake mix on top, then the remaining brownie mix.
- Sprinkle chopped chunks of dark chocolate on top, bake @170c for 20 mins if you want the brownies to be extra fudgy. Or 25-30mins if you do not want them extra fudgy.