

# Vanilla Cheesecake Brownies

Total Time: 165 mins

Portions: 12 Portions



## Ingredients

### Brownie

**200 g** Dark Chocolate

**200 g** Unsalted butter room temperature

**200 g** Icing Sugar

**3** Medium Eggs

**110 g** Plain Flour

**1 tbsp** Taylor & Colledge Vanilla Bean Extract

### Cheesecake

**600 g** Cream Cheese

**100 g** Icing Sugar

**1 tbsp** Taylor & Colledge Vanilla Bean Extract

**3** Medium Eggs

**120 g** Raspberries

## Preparation

1. Preheat the oven to 170 °C (fan not recommended) / gas mark 3. Line a 30 x 20 baking tin with parchment paper.
2. To make the brownie, roughly chop the chocolate and put in a heatproof bowl over a pan of simmering water, do not let the water touch the bowl, stirring occasionally until melted.
3. Add the butter and icing sugar to a mixing bowl and beat until light and fluffy. Add the vanilla extract and eggs, one at a time and mix well. Slowly add the flour, then mix at high speed until smooth.
4. Slowly pour in the melted chocolate and mix until combined. Pour the mixture in the baking tin.
5. For the cheesecake layer add the cream cheese, sugar and vanilla extract in a mixing bowl and slowly mix until smooth. Add the eggs one by one while mixing.
6. Carefully pour over the brownie mixture and swirl with a fork. Sprinkle the raspberries on top.
7. Bake for 30 – 40 minutes until the cheesecake is set. Leave to cool completely in the tin and then refrigerate for 2 hours or overnight.