TAYLOR & COLLEDGE

Vanilla Cheesecake Brownies



Preparation: 15 mins
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.