

# Chocolate Cheesecake Brownies

## Ingredients

### For the brownie mixture

- 100g (3½oz) butter (cut into cubes)
- 100g (3½oz) dark chocolate (in drops or broken into pieces)
- 125g (4½oz) caster sugar
- pinch of salt
- 3 eggs, beaten
- 75g (3oz) self-raising flour

- 1 tblsp cocoa powder
- 100g (3½oz) dark chocolate (in chips or chopped into pieces)

### For the cheesecake mixture

- 200g (7oz) cream cheese
- 2 egg yolks
- 75g (3oz) caster sugar
- 20cm (8in) square cake tin



## Method

1. Preheat the oven to 180°C (350°F/Gas 4). If the cake tin has a removable base, butter the sides and line the base with a square of baking parchment, otherwise line the base and sides of the tin.
2. Place the butter and chocolate in a saucepan and melt over a low heat. Stir just until smooth, then remove from the heat and beat in the sugar and salt, followed by the eggs. Sift in the flour and cocoa powder, add the chocolate chips and stir in.
3. Tip the batter into the prepared tin and spread out using a spatula.
4. In a clean bowl, beat all the ingredients for the cheesecake mixture together until smooth. Dot heaped teaspoonfuls of this mixture across the top of the brownie batter in the tin, then use a skewer or knife to swirl the two mixtures together, right across the tin and up to the edges.
5. Bake for 30–35 minutes or until the middle of the cake still wobbles slightly when you gently shake the tin – a skewer inserted into the centre should come out with a little moisture on it.
6. Remove from the oven, place on a wire rack and allow to cool completely in the tin before carefully removing the cake and cutting into squares to serve.

## NOTES

Makes 16 – might be worth making two batches!!