

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	45 MINS	12-16

### IN THE KIT

**Bag 1:** 140g caster sugar

**Bag 2:** 40g self-raising flour,  
25g cocoa powder

**Bag 3:** 40g dark chocolate chips

**Bag 4:** 60g caster sugar

**Bag 5:** 100g dark chocolate chips

2x A4 baking paper

Butter measure

### YOU WILL NEED

125g unsalted butter (100g + 25g)

2 medium eggs and 2 medium  
egg yolks

200g full fat cream cheese

35ml milk

20cm square tin

Saucepan

### INGREDIENTS

Caster sugar, Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), cocoa.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1781.1kJ/422.6kcal
Fat	10.07g
of which saturates	6.32g
Carbohydrates	76.67g
of which sugars	68.49g
Protein	4.03g
Salt	0.02g

Allergens: For allergens see ingredients in **bold**.

Contains **wheat & soya**.

May contain **milk & nuts**.

Best before: see sticker. Store in a cool, dry place.

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392g

# CHOCOLATE CHEESECAKE BROWNIES



Michel Roux  
★ ★ ★





**1.** Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease your tin and line with the provided baking paper.



**2.** In a large bowl, cream 100g butter together with the caster sugar (**bag 1**), until light and fluffy. Add in the flour and cocoa powder (**bag 2**), then add 2 eggs and mix. Add in the dark chocolate chips (**bag 3**) and mix again until everything is well combined.



**3.** Transfer your brownie mixture into the prepared tin and spread around evenly. Bake your brownie in the oven for 25 minutes, until it is set around the edges but still has a slight wobble in the centre. Take your brownie out of the oven and set on a wire rack in the tin to cool for 10 minutes. Use the back of a spoon or a spatula to gently press down onto the brownie to flatten it back down in the tin, starting from the edges and moving in towards the centre. Leave to cool for another 10-15 minutes.



**4.** In a clean bowl, beat together the cream cheese, 2 egg yolks and caster sugar (**bag 4**) until the mixture is smooth. If the cream cheese looks a little lumpy, use a whisk or fork to make it smoother by beating for a minute.



**5.** Pour the cream cheese mixture over your brownie base. Smooth to the edges with the back of a spoon and give your tin a few sharp taps on the work surface to flatten. Bake again for 25 minutes, or until the cream cheese layer is set and slightly golden around the edges. Initially it will seem a little wobbly but it will firm up as it cools completely at room temperature.



**6.** When the cream cheese layer is completely cool, start making the chocolate topping. In a pan, add 25g of unsalted butter and 35ml milk. Turn up the heat until the butter has melted. Take the pan off the heat, add in the chocolate chips (**bag 5**) and stir until melted and smooth.



**7.** Pour the chocolate over the cooled cream cheese layer and make sure all the top is covered with chocolate, spreading very gently as you do not want to mix it with the cream cheese layer underneath. Give it another gentle tap and then cool the brownie for at least 3-4 hours in the refrigerator before cutting.



**8.** Carefully remove the brownie from the tin - you may need to use a table knife to help loosen the edges and discard the paper. Cut into 12-16 squares, using a clean knife.

### MY TOP TIP

To ensure you get clean layers on your brownies, wipe your knife clean each time you slice. This will minimise the chocolate running into the cheesecake layer.

*Michel Roux*  
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