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## Chocolate Cheesecake & Raspberry Brownies

These brownies make a decadent tea time treat.

### INGREDIENTS

- 250g butter or baking margarine
- 300g dark chocolate drops
- 5 free-range eggs
- 300g caster sugar
- Further 1 tbsp caster sugar
- 150g plain flour
- 200g chopped walnuts
- 4 tsp vanilla
- 250g full-fat soft cheese
- 225g fresh raspberries

Preheat the oven to 170°C. Place margarine in a saucepan and melt gently. Add the chocolate and stir, turning off the heat as soon as the chocolate melts. Add 300g sugar, whisk, and then add 4 eggs, whisking again. Fold in the flour until the mixture is smooth and then add the nuts. Pour the mixture into an enameled dish (consider 1960423) and spread evenly.

Mix the cream cheese, remaining egg, tablespoon of sugar and vanilla until the mixture is liquid. Spoon the liquid over the chocolate mix in the enameled dish, and scatter over a couple of handfuls of chopped raspberries. Use a knife to swirl the mixtures together to bring some of the glossy chocolatey brown mixtures to the surface, and drag some of the chopped raspberries under, for a pretty marbled effect.

Bake for roughly 35 minutes. You want plenty of 'wobble' by the end of the cooking time so that the brownies are sticky and fudgy. When cool, cut into squares and serve with fresh raspberries scattered across the top.