

# CHOC CHEESECAKE BROWNIES FOR THE THERMOMIX®



Mmmmm we love Brownies. I think these lasted about 4 hours before the teenagers in our house demolished them. These brownies are a delicious combination of chocolate brownie and vanilla cheesecake.

## INGREDIENTS:

### FOR THE CHEESECAKE:

- 60 grams Butter
- 185 grams Ricotta cheese
- 50 grams Sugar
- 40 grams Plain flour
- 2 Eggs
- 1 teaspoon Vanilla essence

### FOR THE BROWNIE:

- 190 grams Dark chocolate
- 45 grams Butter
- 135 grams Sugar
- 135 grams Plain flour
- 1 teaspoon Baking powder
- 80 grams Walnuts
- 2 Eggs

## DIRECTIONS:

- Lightly grease and line with baking paper a 20x30cm slice pan.
- Preheat the oven to 180°C.

### FOR THE CHEESECAKE:

- Add all ingredients for the cheesecake. Mix for 15 seconds/Speed 5.
- Set the cheesecake mix aside in a bowl.

### FOR THE BROWNIE:

- Without cleaning the TM bowl, add the dark chocolate and butter. Melt at for 2 minutes/90°C/Speed 2.
- Add the remaining brownie ingredients. Mix for 10 seconds/Speed 5.
- Pour the brownie mix into the slice pan.
- Pour the cheesecake mix over the brownie mix. Run a knife in a zig zag pattern through the mixture.
- Bake in the oven for 30 minutes at 180°C.
- Cool in the pan before cutting into 24 pieces.

