

Cheesy Brownies

Combining the sweet creamy richness of cheese and the ever so lightly tasting sweet bitterness of chocolate, creates this mythical dessert.

8 brownies



up to 10 Min.



Ingredients:

For Brownies:

1 box Dr. Oetker Nona Brownies Original
100 ml Vegetable Oil
50 ml Water
2 Eggs (Large)
Baking Tray (FREE in pack with Dr. Oetker Nona Brownies Original)

For Cheese:

250 g Cream Cheese (Room Temperature)
50 g Sugar
1 Egg (Large)
1 tsp Dr. Oetker Vanilla Powder

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Brownies Chocolate Original, water, oil and eggs in a mixing bowl, stir until well combined (with wooden spatula or hand whisk).
- 3 Spread 90% of the brownie mixture evenly in a greased rectangle baking tray.
- 4 In separate bowl, beat together cream cheese, egg, sugar and vanilla flavour with an electric mixer until smooth.
- 5 Spread the cream cheese mixture over the brownie mixture in the tray. Top with remaining brownie mixture. Swirl the top layer into cream cheese to make a marble pattern.
- 6 Bake at 180°C for 50 minutes. Set brownies aside to cool completely before cutting into squares.



Tip from the Test Kitchen

- Tip: Rinse the knife in very hot water before slicing. This will help prevent the knife from sticking or tearing the cake. After every cut, wipe off the knife for a more pristine slice.

