

# Cream Cheese Brownies

Adorable brownies with some creamy cheese filling! Simple to make and best to serve for any occasion! \*Recipe Created by Kualihelena\*

about 10 - 15 servings



Easy

up to 20 Min.



## Ingredients:

### For Brownies:

1 box Dr. Oetker Nona Brownies Original  
50 ml Water  
2 Eggs  
100 ml Vegetable Oil

### For Cream Cheese Filling:

300 g Cream Cheese (room temperature)  
100 g Butter (softened at room temperature)  
¼ cup Icing Sugar  
1.3 cups Non Dairy Whipped Cream  
Dr. Oetker Nona Vanilla Flavour

### Untuk Brownies:

1 kotak Tepung Brownies Original Dr. Oetker Nona  
50 ml Air  
2 biji Telur  
100 ml Minyak Sayuran

### Untuk krim keju:

300 g Krim Keju (suhu bilik)  
100 g Mentega (dilembutkan)  
¼ cawan Gula Aising  
1.3 cawan Krim Putar Bukan Tenusu  
Dr. Oetker Nona Perisa Vanilla

**1 Preheat oven to 180°C.**

Panaskan ketuhar pada suhu 180°C.

**2 Line the baking mould with baking paper and set aside.**

Lapik kertas kalis minyak dalam dulang pembakar.

**3 In a mixing bowl, place in 1 box of Dr. Oetker Nona Brownies Original, egg, water and vegetable oil. Stir to mix well.**

Satukan tepung Brownies Dr. Oetker Nona, minyak, air dan telur di dalam mangkuk. Kacau sebati.

**4 Divide the brownies batter into 2 portions and bake for 55 mins.**

Bahagikan adunan brownies kepada 2 bahagian dan bakar selama 55 minit.



- 5 For the cheese filling, add cream cheese, butter and icing sugar in another mixing bowl and beat on medium-low speed until smooth.**

Untuk bahagian keju berkrim, pukul mentega, krim keju dan gula aising sehingga kembang dan halus.

- 6 Then, add in vanilla essence and stir well. Fold in non diary whipped cream, continue to beat until stiff peaks form. Keep the cream cheese filling in your fridge before using.**

Masukkan perisa vanila Dr. Oetker Nona dan kacau lagi. Kemudian, masukkan krim putar dan pukul dalam beberapa saat sehingga gebu dan tidak cair. Sejukkan krim keju tadi dalam peti sejuk sebelum digunakan.

- 7 Pipe the cream cheese over one brownie, cover with another brownie and press together to make a sandwich. Decorate the top of brownies with your desired fruits.**

Paipkan krim keju di atas brownies yang siap dibakar. Letak lagi sekeping brownies di atas brownies yang dipaipkan dengan krim keju dan hiaskan bahagian atas dengan buah-buahan kesukaan.

- 8** Video Recipe: [Click Here](#)

