

5-INGREDIENT CHEESECAKE BROWNIES

Serves 12

INGREDIENTS

For the brownie batter:

1 tbsp castor sugar, for dusting
500g SPAR Quick and Easy Brownies Instant Dessert Mix
200ml milk

For the cheesecake mixture:

2 tubs (250g each) SPAR Full Fat Cream Cheese, softened
½ cup castor sugar
2 eggs
½ tsp vanilla essence (optional)

Serving suggestion:

Mixed fresh berries

METHOD

1. Preheat the oven to 180°C and grease a medium-sized (25cm x 19cm) SPAR Pyrex dish. Dust the bottom of the dish lightly with sugar.

For the brownie batter:

1. Prepare the brownie batter according to packet instructions.
2. Scoop out 3 large tablespoons of the batter and set aside.
3. Pour the remaining batter into the prepared baking dish. Set aside while preparing the cheesecake mixture.

For the cheesecake mixture:

1. Combine the cream cheese and sugar in a mixing bowl and beat for 1-2 minutes, using an electric beater, until smooth. Beat in the eggs and vanilla essence.
2. Pour the cheesecake mixture over the brownie batter and smooth out over the brownie batter to cover.
3. Add 1-2 teaspoons of hot water to the reserved brownie batter and mix until smooth.
4. Add dollops of the thinned-out brownie batter over the cheesecake mix. Use a knife to swirl the brownie batter lightly through the cheesecake.
5. Bake the cheesecake brownie for 30 minutes, until the sides of the cheesecake have come away from the Pyrex dish and the centre is still slightly wobbly.
6. Remove from the oven and place on a cooling rack. Allow to cool completely and set in the Pyrex dish.

