DietCloud – Recipe

Recipe Name: Cream Cheese Swirl Brownies Recipes

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 540 grams Britannia Cheese Spread - Classic - at room temperature • 1/4 cup Caster Sugar • 1/2 teaspoon Vanilla Extract • 1 Whole Egg - at room temperature • 1/2 cup Butter (unsalted) • 2 cups Dark chocolate • 1/2 cup Caster Sugar • 1 teaspoon Vanilla Extract • 2 large Whole Eggs • 1/2 cup All Purpose Flour (Maida) • 1/4 teaspoon Salt	16

Preparation

• This will take about two minutes.

• Keep aside.

• For the Brownie LayerInto a double boiler place a heat proof bowl.

• Into the bowl add the butter and dark chocolate and melt the chocolate and butter until creamy and smooth.

• Beat well for about a minute until the batter is smooth and glossy.

• Remove half a cup of the brownie batter and keep aside.

• Pour the brownie batter into the prepared cake pan.

• Pour the cream cheese layer on the top and spread evenly.

- Use a knife and create swirls.
- Place the pan in a preheated oven at 180 C.
- Bake for about 30 minutes or until the brownies are set and the cream cheese is just beginning to brown.
- To check insert a toothpick into the brownie.
- If it comes out with just a few moist crumbs then it is done.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)