



PREP: 20 min
COOK: 55 min
SERVES: 12-16

Chocolate Brownie Cheesecake Slice

Together at last - brownies and cheesecake. That rich, chocolate-y base with the creamy cheesecake topping is irresistible! We won't tell if you don't...

Ingredients

Brownie

200g dark chocolate, chopped
200g butter, chopped
1 cup (160g) brown sugar
2 eggs
½ cup (75g) plain flour
¼ cup (40g) self raising flour
½ cup (45g) desiccated coconut

Cheesecake

500g cream cheese, softened
1 cup (220g) caster sugar
1 tsp Queen Organic Vanilla Bean Paste

Method - Brownie

STEP 1

Preheat oven 160°C (fan forced). Grease and line a 5cm deep, 28cm slab pan with baking paper, extending 2cm overhang along both long ends.

STEP 2

Combine chocolate and butter in a small saucepan. Stir constantly over low heat until melted and smooth. Remove from the heat and stir in sugar. Transfer mixture to a bowl, add eggs one at a time, whisking well then stir in the flours and coconut. Spread mixture over the base of prepared pan and bake for 15 minutes (base will still be soft). Remove from the oven and set aside 15 minutes. Reduce oven to 150°C fan forced.

Method - Cheesecake

STEP 1

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Ingredients

2 eggs
300ml thickened cream
Blueberries, to serve

Method - Cheesecake

While brownie base has been set aside, combine cream cheese, sugar and vanilla in the bowl of a stand mixer fitted with a paddle attachment. On the lowest speed, mix for 1 minute. Slightly increase speed and beat for 2-3 minutes until creamy. Reduce to lowest speed and add eggs, one at a time then the cream, beat 20-30 seconds until just combined.

STEP 2

Carefully pour cheesecake mixture over the lukewarm base. Bake for about 35-40 minutes or until cooked, the centre will still wobble slightly. Turn oven off and leave door ajar for 2 hours. Refrigerate overnight. Cut into pieces and serve with blueberries.

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