

# CHOCOLATE CHEESECAKE BROWNIE

24 portions

## INGREDIENTS

### METHOD

#### Cheese cake

100g Egg

450g Cream Cheese

100g Caster sugar (Hannah Foods)

10ml Vanilla extract (Hannah Foods)

#### Brownie

240g Dark chocolate (Hannah Foods)

220g Caster sugar (Hannah Foods)

200g Egg

100g Plain flour (Hannah Foods)



### ADVANCED PREPERATION

- Pre heat an oven to 165 (degrees c) • Assemble ingredients as directed • Line a ½ gastronom tray
- Beat together all the cream cheese ingredients
- Melt together the chocolate and the Meadowland professional
- Beat in the eggs one at a time
- Add the sugar and fold in the flour
- Divide the mixes into brownie tins, marble the two mixes together, bake at 175 (degrees c) for 30-40 minutes

### ➔ GDA

Each Chocolate Cheesecake Brownie (70.42g) contains

Energy kJ	Fat	Saturates	Sugars	Salt
1094kJ 261kcal	15g	9.2g	24g	0.35g
13%	22%	46%	26%	6%

of an adult's reference intake

Typical values (as sold) per 100g: Energy 1553kJ / 371kcal

### ➔ ALLERGENS

**CONTAINS: WHEAT**

Cereals, Eggs, Milk and soya

Note: these allergens are guides only, if you change any products in the ingredient list you will need to change the allergens.

