



# Chocolate brownie cheesecake bars with fresh raspberries and dark chocolate

By Ashley Alexander

**30 minutes, plus cooling time**

Preparation time

**30 minutes**

Cooking time

**12**

Serves

## INGREDIENTS

### Brownie layer

150 g good quality milk chocolate  
90 g salted butter  
2 eggs  
110 g (½ cup) raw caster sugar  
1 tsp vanilla bean paste or extract  
½ tsp instant coffee granules  
50 g (? cup) plain flour, sifted  
25 g (¼ cup) Dutch processed cocoa powder, sifted  
¼ tsp salt flakes

### Cheesecake layer

500 g cream cheese, softened  
1 tbsp vanilla bean paste or extract  
110 g (½ cup) raw sugar caster  
2 eggs, room temperature  
100 g (? cup) sour cream  
125 g fresh raspberries  
80 g good quality dark chocolate, finely chopped

## METHOD

### Brownie layer

1. Melt the milk chocolate and butter in a saucepan on low heat, induction setting 4. Set aside to cool.
2. Place the eggs, sugar and vanilla in the bowl of a freestanding mixer with a whisk attachment and beat on a high speed until light and thick.
3. Fold in the cooled chocolate mixture; combine well. Gently fold in the instant coffee, flour, cocoa powder and salt.

### Cheesecake layer

1. Place the cream cheese in the bowl of a freestanding mixer with a paddle attachment and mix on a low speed until smooth. Add the vanilla and sugar and beat until smooth again.
2. Add eggs one at a time, beating after each addition.
3. Add the sour cream and beat gently until just combined.

### Assembly

1. Line a 22 cm square baking pan with baking paper.
2. Pour in the brownie mixture, sprinkle over half of the raspberries and dark chocolate, then pour over the cheesecake mixture and sprinkling with the remaining raspberries and dark chocolate.
3. Place the pan on shelf level 1 and select Moisture Plus with Intensive Bake at 160°C with two bursts of steam, releasing a burst of steam immediately and the second burst of steam at 10 minutes. Bake for 30 minutes or until cooked through.
4. Remove from the oven and allow to cool.
5. Place into the fridge to set for a couple of hours or overnight.
6. Slice into 12 pieces.

### Hints and tips

- Opt for another fresh berry like blackberries or blueberries if you can't get hold of fresh raspberries. Frozen raspberries will add too much excess water to the batter, resulting in a split or possibly curdled result.
- To conserve energy, it is possible to cook this recipe without preheating the oven thanks to Miele's quick heat up times.