



MERINGUE GIRLS' RASPBERRY CHEESECAKE BROWNIES

There is no need to choose between desserts as this indulgent recipe from the Meringue Girls has it all – tart sweetness from the raspberries and creamy cheesecake swirls rippling through rich, decadent dark chocolate brownies. It's everything you want from a sweet treat in one mouthful.

Prep time 15 minutes | Cook Time 25 minutes | Serves 9-12

For the Brownies

240g unsalted butter
30g dark chocolate
230g caster sugar
180g soft brown sugar
4 Clarence Court hen eggs
130g plain flour
100g cocoa powder
1/4 teaspoon salt
A punnet of raspberries

For the Cheesecake

50g caster sugar
200g cream cheese
1 Clarence Court hen egg
1 teaspoon raspberry powder (optional)



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Preheat the oven to 195°C/175°C fan and line a 22cm square tin with greaseproof paper.

Melt the butter and chocolate in the microwave, taking care not to burn the chocolate.

To a bowl, add 230g caster sugar, the brown sugar and 4 eggs, then whisk by hand or with a standing mixer, until the eggs have doubled in volume and are pale and frothy.

Pour in the melted butter and chocolate mixture and continue to whisk, until combined. Add in the flour, cocoa powder and salt and fold together gently, until well incorporated.

To make the cheesecake mixture, add 50g caster sugar, the cream cheese and 1 egg to a bowl and whisk to combine. For an extra hit of raspberry tartness, add a teaspoon of dried raspberry powder.

Pour three quarters of the brownie batter into the lined tin. Spoon on generous heaps of your cheesecake mixture and use a knife or a cocktail stick to create gorgeous swirls. Add the leftover brownie mixture and create more beautiful, swirling patterns.

Once you are happy with the patterns you have created, arrange the raspberries throughout the mixture, gently pressing them into the surface.

Bake in the oven for 20 minutes, then for another 5 minutes if needed. The brownies should be cooked but with a slightly gooey texture in the middle and can be served warm or eaten later, alongside ice cream as a decadent dessert.



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