

# Paw-some Brownie Raspberry Cheesecake

Prep Time: 45 Mins | Cook Time: 1 hour | Servings: 10-12

## Ingredients:

### Raspberry Swirl

- 1 cup fresh or frozen raspberries
- 1/4 cup granulated sugar
- 1 tablespoon cornstarch
- 1 tablespoon water

### Brownies

- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup powdered sugar
- 2/3 cup cocoa powder
- 3/4 cup all-purpose flour
- 1/2 tsp sea salt
- 1 tsp baking powder
- 1/2 cup chocolate chips
- 2 large eggs
- 1 egg yolk
- 1/2 cup canola oil
- 2 Tbsp water
- 1/2 tsp vanilla extract

### Cheesecake

- 16 oz cream cheese (softened)
- 3/4 cup granulated sugar
- 1/2 cup whipped cream
- 2 large eggs
- 1 tsp vanilla extract

## Steps for Cooking:

- 1** Preheat oven to 320° F. Grease an 8 or 9-in springform pan with non-stick spray or butter.
- 2** **Raspberry Swirl:** In a small saucepan, combine the raspberries and sugar. Cook over medium heat, stirring occasionally, until the raspberries release their juices.
  - In a small bowl, mix the cornstarch and water, then add this mixture to the raspberry saucepan. Cook, stirring constantly, until the sauce thickens, about 2-3 minutes.
  - Remove from heat and strain the sauce through a fine-mesh sieve to remove seeds. Set aside to cool.
- 3** **Brownie base:** In one bowl, combine dry ingredients (granulated sugar, brown sugar, powdered sugar, cocoa powder, flour, sea salt, baking powder, and chocolate chips).
  - In another bowl, mix the eggs and egg yolk, canola oil, vanilla extract and water. Stir the dry mix into the wet mix until just combined (don't overmix).
  - Pour into springform pan; spread it evenly with a spatula.
- 4** **Cheesecake filling:** Blend the softened cream cheese, whipped cream, sugar and vanilla. Add the eggs, stir into mixture. Spread evenly onto brownie mixture.
  - Pour the cheesecake filling over the baked brownie base, smoothing the top with a spatula. Drop spoonfuls of the raspberry sauce over the cheesecake filling.
  - Use a skewer or a knife to swirl the raspberry sauce into the cheesecake mixture, creating a marbled effect.
- 5** **Bake at 320° F for 50-55 minutes or until a toothpick inserted into the middle of the cheesecake comes out clean.**
  - Cool at room temperature for 1 hour, then place in refrigerator and cool 3 more hours or overnight to set.
  - Remove cheesecake from the springform pan, then garnish with raspberries, whipped cream, and drizzled chocolate sauce.

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