**Raspberry Cheesecake Brownies**

**Brownie Layer:**

* 1 x Boutique Bake Brownie Mix
* 150g melted bitter
* 3 eggs

**Cheesecake Layer:**

* 100g icing sugar
* 250g cream cheese
* 150 ml cream
* 1 teaspoon of vanilla extract
* 1 small punnet of raspberries

**Brownie Layer:**

1. Preheat your oven to 180 C / 160 Fan.
2. Mix our brownie mix with 3 eggs and 150g of melted butter (or if using alternative recipe mix all required ingredients) until well combined.
3. Spoon mixture into a greased/lined square tin (10 x 7inch approx.).
4. Bake for 20 - 25 mins depending on how gooey you like your brownies!

**Cheesecake Layer:**

1. Whip the cream cheese with an electric whisk until nice and creamy. In separate bowl, whip the cream until it starts to become stiff.
2. Add the icing sugar to the whipped Philadelphia and fold in the whipped cream. Add in your teaspoon of vanilla extract
3. Cut your raspberries in half and then fold in to your mixture.
4. Once your brownie is completely cooled, gently spread your cheesecake mixture on top, spreading until even.
5. Pop into the fridge for about 4 hours to allow set before taking out of tin.
6. Once set, remove from the tin and slice into 9 or 12 squares
7. Serve with more raspberries and some lightly whipped cream for a real treat.
8. Enjoy!



