

Chocolate Brownie Cheesecake Bars with Fresh Raspberries and Dark Chocolate



By [Ashley Alexander](#)

Delicious chewy fudgy brownies filled with creamy velvety cheesecake, dotted with pops of fresh raspberry, and dark chocolate. The perfect lush and decadent dessert.

SERVES 12 | **PREP TIME** 30 minutes | **COOK TIME** 30 minutes | **TOTAL TIME** 1 hour + cooling time

INGREDIENTS

Brownie layer

- 150 g good quality milk chocolate
- 90 g salted butter
- 2 eggs
- 110 g (1/2 cup) castor/granulated sugar
- 1 tsp vanilla bean paste or extract
- 1/2 tsp instant coffee granules
- 50 g (1/3 cup) plain flour, sifted
- 25 g (1/4 cup) Dutch-processed cocoa powder, sifted
- 1/4 tsp salt flakes

Cheesecake layer

- 500 g cream cheese, softened
- 1 tbsp vanilla bean paste or extract
- 110 g (1/2 cup) raw caster sugar
- 2 eggs, room temperature
- 100 g (1/3 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 then 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.
4. 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.
2. Add the vanilla and sugar and beat until smooth again.

3. Add eggs one at a time, beating after each addition.
4. Add the sour cream and beat gently until just combined.

Assembly

USING A CONVENTIONAL OVEN

1. Preheat oven to 180°C/350°F.
2. Line a 22 cm / 9x9 inch square baking pan with baking paper.
3. 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.
4. Place the pan into the oven and bake at 180°C/350°F for 30 minutes (the centre should still jiggle as you move the pan which is what we're looking for).
5. Remove from the oven and allow to cool.
6. Place into the fridge to set for a couple of hours or overnight.
7. For a larger dinner party-style dessert slice the brownies into 9. For smaller bite-sized pieces slice into 12.

USING A COMBI STEAM OVEN

1. Line a 22 cm / 9x9 inch 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/320°F with two bursts of steam, releasing a burst of steam immediately and the second burst of steam at 10 minutes. Bake for 30 minutes (the centre should still jiggle as you move the pan which is what we're looking for).
4. Remove from the oven and allow to cool.
5. Place into the fridge to set for a couple of hours or overnight.
6. For a larger dinner party-style dessert slice the brownies into 9. For smaller bite-sized pieces slice into 12.

NOTES

If you can't get hold of fresh raspberries feel free to use another fresh berry like blackberries or blueberries. I would only use fresh and not frozen berries in this recipe as they will add excess water to the batter resulting in a split or possibly curdled result. If berries aren't in season where you are orange zest would also make a great alternative.

Today I'm using my Miele oven and the Intensive Bake function which is perfect for dense brownies. I've also tested the brownies in a normal conventional oven which works perfectly too. Simply bake at 180°C/350°F instead (I have included methods for both options).

Use the best quality chocolate you can for these as the flavour will really cut through. I've used dark dutch processed cocoa as I prefer its rich less bitter flavour and dark colour. It really gives the brownie an intense deep chocolatey flavour, the perfect match with the creamy cheesecake.

For a larger dinner party-style dessert slice the brownies into 9. For smaller bite-sized pieces slice into 12.

Any leftover brownie is best stored in an airtight container in the fridge for up to a week.



Find the recipe and watch the video online:

www.gatherandfeast.com/chocolate-brownie-cheesecake-bars-fresh-raspberries-and-dark-chocolate

Let me know if you make the recipe! x **@gatherandfeast**