

# MARLEY SPOON



## Fudgy Chocolate Brownies

with Peanut Butter Cheesecake Swirl

 1h  2 Servings

We take fudgy chocolate brownies to the next level by adding a decadent (and beautiful!) peanut butter cheesecake swirl. It's everything we want in a sweet treat. To make cutting the brownies a breeze, line the baking pan with parchment paper, leaving an overhang. Once cooled, you can lift them out of the pan to slice into squares. (2p-plan serves 16; 4p-plan serves 24—nutrition reflects 1 brownie)



## What we send

- 8 oz cream cheese <sup>1</sup>
- 2 (1.15 oz) peanut butter <sup>3</sup>
- 5 oz granulated sugar
- 2 oz dark brown sugar
- 5 oz all-purpose flour <sup>4</sup>
- 2 (¾ oz) unsweetened cocoa powder

## What you need

- ½ c butter, plus more for greasing <sup>1</sup>
- 3 large eggs <sup>2</sup>
- kosher salt

## Tools

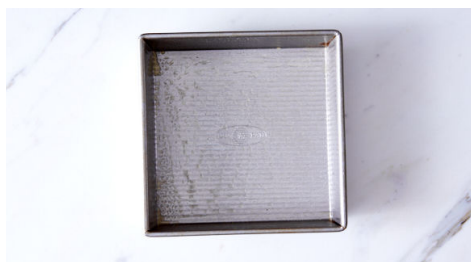
- 8-inch square baking pan
- microwave

## Allergens

Milk (1), Egg (2), Peanuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 160kcal, Fat 10g, Carbs 17g, Protein 4g



### 1. Prep equipment

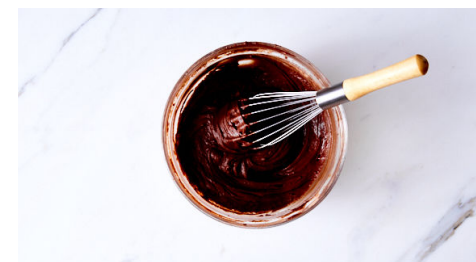
Preheat oven to 325°F with a rack in the center. Lightly grease an 8x8-inch baking pan with **butter or baking spray**.

(See front of recipe card for our tip on lining the baking pan with parchment paper).



### 2. Mix cheesecake topping

Put the **cream cheese** in a large microwave-safe bowl and microwave on high until soft to the touch, about 1 minute (watch closely). To the bowl with cream cheese, add **all of the peanut butter**, **⅓ cup granulated sugar**, and **1 large egg**. Whisk until well combined and mixture is light, fluffy, and slightly thickened, about 1 minute.



### 3. Make brownie batter

Put **½ cup butter** (1 stick) in a separate medium microwave-safe bowl on high until melted, 1-2 minutes. To the bowl with melted butter, add **⅓ cup brown sugar**, **½ cup granulated sugar**, and **2 large eggs**. Whisk vigorously for 1 minute (this helps create a shiny crust when baked). Add **all of the cocoa powder**, **⅓ cup flour**, and a **pinch of salt**, stirring until just combined.



### 4. Assemble brownies

Scoop out **½ cup of the brownie batter** and reserve. Pour remaining brownie batter into prepared pan, spreading into an even layer. Dollop **peanut butter cheesecake mixture** over top and gently spread to cover. Spoon dollops of the reserved brownie batter over cheesecake layer (it won't fully cover). Use a knife or toothpick to swirl mixture together, creating a marbled design.



### 5. Bake brownies

Bake **brownies** on center oven rack until center is set and a toothpick inserted into the center comes out with only a few crumbs, 30-35 minutes. Brownies will continue to set as they cool. (Baking time may vary depending on whether you use a metal or a glass pan.)



### 6. Cool brownies & serve

Allow **brownies** to cool completely in the pan before cutting into 16 squares. Brownies can be chilled in the fridge overnight for easier cutting and an even fudgier texture. Enjoy!