



Fudgy Chocolate Brownies

with Peanut Butter Cheesecake Swirl



1h



2 Servings

We take fudgy chocolate brownies to the next level 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. (2-p plan serves 16; 4-p plan serves 24.)

What we send

- 8 oz cream cheese ⁷
- 2 (1.15 oz) peanut butter ⁵
- 5 oz granulated sugar
- 2 oz brown sugar
- 1½ oz unsweetened cocoa powder
- 5 oz all-purpose flour ¹

What you need

- ½ c butter ⁷
- 3 large eggs ³
- kosher salt

Tools

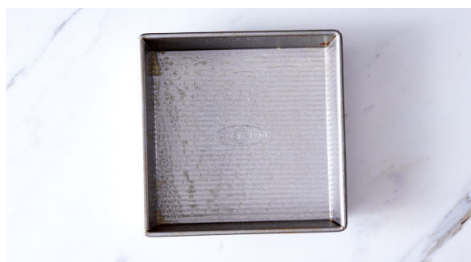
- 8-inch square baking pan
- 2 medium microwave-safe bowls

Allergens

Wheat (1), Egg (3), Peanuts (5), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 160kcal, Fat 9g, Carbs 17g, Proteins 3g



1. Prep equipment

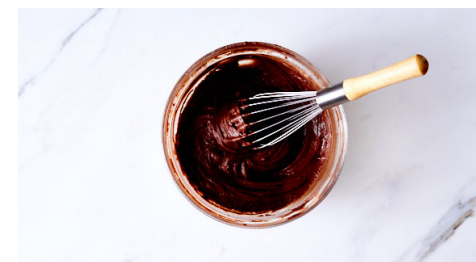
Preheat oven to 325°F with a rack in the center. Lightly grease an 8-x8-inch baking pan with **butter or baking spray**.

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



2. Mix cheesecake topping

Microwave **cream cheese** in a medium microwaveable bowl on high until soft to the touch, about 1 minute. To 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

Microwave **½ cup butter** (1 stick) in a separate medium microwaveable bowl on high until melted, 1-2 minutes. To 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**