cheesecake brownies

120 Min. | vegan | vegetarian

Zutaten 4 Personen

For the raspberry swirl:	
125 g	raspberries
3 tbsp	water
For the brownie batter:	
200 g	dark chocolate
200 g	flour (Type 405)
100 g	sugar
50 g	unsweetened cocoa powder
100 g	apple sauce
100 ml	neutral vegetable oil
200 ml	plant-based milk
For the cheesecake filling:	
300 g	vegan skyr/quark
2 package(s)	Petrella vegan plain (140 g)
2 bag(s)	vanilla pudding mix
some	lemon juice and zest
Zum Servieren:	
100 g	raspberries

Petrella Produkte

Petrella vegan plain

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So wird's gemacht

1. For the swirl, place the raspberries and water in a small saucepan. Simmer over medium heat for about 5 minutes, until the berries break down.
2. Melt the dark chocolate in a double boiler.
3. In a large bowl, mix together the flour, sugar, and cocoa powder. Add the applesauce, oil, plant-based milk, and melted chocolate, and stir until a smooth batter forms. Pour the batter into a greased baking pan.
4. For the cream, mix all the ingredients together. Then spread the cheesecake cream evenly over the brownie batter.
5. Dollop the raspberry swirl onto the cheesecake layer and swirl it in with a wooden skewer. If desired, you can also halve a few extra raspberries and place them on top.
6. Bake in a preheated oven at 180°C (convection) for about 60 minutes.
7. Let cool completely, cut into pieces, and serve with fresh raspberries.