



## **Raspberry Swirl Brownie Cheesecake**

*Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114*

Yield: 24 ea. desserts.

### **INGREDIENTS**

#### **Brownies:**

3.75 lb Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

8 oz water

8 oz vegetable oil

6 oz (3) large eggs, slightly beaten

#### **Toppings:**

64 oz cream cheese, softened

28 oz sweetened condensed milk

12 oz sour cream

12 oz (6) large eggs, slightly beaten

4 Tbsp raspberry preserves, slightly diluted with water

16 oz fresh raspberries (optional)

8 oz heavy cream, whipped (optional)

### **METHOD**

#### **Brownies:**

Add brownie mix, water, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture into a lightly greased sheet pan and bake at 325°F in a conventional oven (275°F convection oven) for about 40 minutes.

**To Assemble:**

Place brownie rounds in the base of a lightly greased 4” spring form pan or muffin tin. Combine cream cheese, condensed milk and sour cream in a large bowl and mix until smooth, scrape the bowl. Add eggs and mix until a homogenous mixture is formed. Pour over baked brownie rounds and drizzle with raspberry mixture, swirling in with a knife point. Bake for 35 minutes or until center of cheesecake does not move. Chill before cutting and garnish with whipped cream and fresh raspberries.