

# Brownie & Strawberry Cheesecake

SKILL LEVEL

2



TIME

50<sup>m</sup>



## YOU WILL NEED:

Baking Form – 22cm + 9cm diameter tins

Dawn Scoop & Bake Chocolate Brownie

Dawn Cheesecake Cold Mix

Cream

Water

Fresh whole strawberries

Dawn Glaze – Strawberry

**YIELD: 1 x 2kg tub makes around 5 cakes (depending on the baking form)**

## METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon.

Pour out the brownie batter into a cake tin around 22cm in diameter.

Bake at 190° degrees for around 35 mins in a deck oven.

### Make up the cold Cheesecake mix.

1000 g Cheesecake-Mix Cold

1500 g Milk or Water (cold)

100 g Cream

Whip up all ingredients for 3-4 minutes.

Pour into a tin 19cm diameter and cool in the fridge.

Once the brownie is cooled, place the cheesecake mix on to the brownie.

Cover the top with strawberries, keeping them whole for an impactful effect.

Glaze with Dawn Strawberry fruit glaze using a brush to cover all of the strawberries.

Serve as a complete cake offering or display and portion out for a mouthwatering sweet treat. Upgrade your brownie offer and serve your customers a slice of heaven that they won't be able to resist.

**Dawn**<sup>®</sup>

Creating happiness™