

Marbled Cheesecake Brownie

SKILL LEVEL

2



TIME

50^m



YOU WILL NEED:

Baking Form – sheet tray
Dawn Scoop & Bake Chocolate Brownie
Dawn Quark Cheese Filling
Fresh Strawberry to serve with

YIELD: 1 x 2kg tub per sheet – depends on baking tray used

METHOD, Cheesecake Filling with cream cheese:

300g Dawn Cheesecake Mix 0.203.903
300g Cream cheese 200g Whole egg
450g Milk 150g Liquid cream
Mix all ingredient for approx. 2 mins at medium speed.

METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon
Pour the brownie batter into a tray baking form to create a sheet brownie.
Make up the Dawn Quark Cheese filling and pour on top of the brownie batter.
Use a knife or spatula to move around the mixtures together gently, creating a swirl effect on top of the sheet.
Bake at 180° degrees for around 45 mins in a deck oven.
Once cooled, the brownie can then be taken out of the baking form and sliced to serve.
A delicious combination of creamy cheesecake and chocolatey brownie – creates a tasty sweet moment to add extra value to your dessert menu or tempt with a hot drink. Always served better to share – add even more value with fruity finishes!

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