Cheesecake Brownies with Raspberries and Raspberry Jelly

czas przygotowania: **95 min**

poziom trudności: **trudny**



Rich, fudgy chocolate brownies meet a smooth, creamy cheesecake layer in this irresistible dessert. Swirled together and topped with juicy raspberries and a delicate layer of raspberry jelly, this indulgent cake offers a delicious balance of intense chocolate flavour, creamy sweetness and refreshing fruitiness. Perfect for special occasions, family gatherings or an impressive afternoon treat.

Składniki

For the brownie layer:

- Dark chocolate – 200 g
- Butter – 200 g
- Sugar – 150 g
- Large eggs – 3
- Plain flour – 100 g
- Gellwe Extra Dark Cocoa Powder – 1 tbsp

For the cheesecake layer:

- Smoothly blended curd cheese (twaróg) – 500 g
- Large eggs – 3
- Sugar – 150 g
- Gellwe Lemon Flavour Kisiel Mix – 1 pack

For the topping:

- Raspberries – 200 g
- Gellwe Raspberry Flavour Jelly – 1 pack

Sposób przygotowania