

# Cream Cheese Brownies



PT MANUNGGA PERKASA

## BROWNIES INGREDIENTS:

- MELATI flour 100 gr
- Dark cooking chocolate 150 gr
- Butter 50 gr
- Oil 40 ml
- Eggs 2 pcs
- Granulated sugar 150 gr
- Cocoa powder 35 gr

## CREAM CHEESE FILLING INGREDIENTS:

- Cream cheese 200 gr
- Butter 50 gr
- Powdered sugar 50 gr
- Egg yolk 1 pce
- MELATI flour 30 gr
- Almonds for sprinkling as needed



## HOW TO MAKE:

1. **Brownies:** Melt dark cooking chocolate, butter and oil, set aside.
2. Beat the sugar and eggs using a whisk.
3. Pour in the flour and cocoa powder with a sieve, stir.
4. Pour the team chocolate into the egg mixture. Mix well, pour the mixture into a 20 x 20 cm baking pan that has been lined with baking paper, then set aside.
5. **Cream cheese:** Beat cream cheese, powdered sugar and butter until smooth.
6. Add the eggs, beat again. Add the flour, mix at low speed until smooth.
7. Pour the cream cheese mixture into the brownie mixture, stir to form a marble pattern. Sprinkle top with almonds.
8. Oven brownies at 175 °C for 30 minutes or until cooked.
9. Remove, cool, ready to serve.

**Yield for 20 pieces.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

