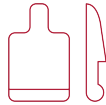




Easy Orange Cream Brownie



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 16 SQUARES

Ingredients

125g butter, chopped

150g dark chocolate, chopped

1 cup brown sugar

3 eggs, lightly beaten

1/2 cup plain flour, sifted

1/4 cup cocoa, sifted

1/2 tsp baking powder, sifted

125g spreadable cream cheese, softened at room temperature

2 tbsps castor sugar

1 egg yolk

Grated rind of 1 small orange

Method

Preheat oven on CircoTherm® to 160°C.

In a saucepan combine the butter, chocolate and sugar and cook using induction setting 5, stirring until the chocolate has melted and sugar has dissolved. Cool slightly.

Add the beaten eggs and sifted dry ingredients. Stir until well combined. Pour the mixture into a greased and lined 20cm square Pyrex cake pan.

Whisk together the cream cheese, sugar, egg yolk and orange rind until smooth. Drop heaped tablespoonful's of the cream over the top of the chocolate mixture then gently swirl through with a knife to create a marbled effect.

Bake on Microwave Combination: CircoTherm® 160°C and microwave 360 watts for 18-20 minutes.

Allow to cool in the pan before turning out. Cut into 16 squares. Store in an airtight container until required.

Notes
