



RASPBERRY & PEANUT BUTTER CHEESECAKE BROWNIES

Prep. time 15 minutes | Cooking time 30-40 minutes | Pre-heat 180°C | Serves 9-12

Everyone needs something a bit decadent at times - and there is nothing more fabulous than these Raspberry & Peanut Butter Cheesecake Brownies, using our own Original Creamy Sheese.

Ingredients

For the brownies -

- 2 large bananas
- 150ml almond milk
- 50ml maple syrup
- 50ml oil
- 30g cacao or cocoa powder
- 150g flour of choice
- 50g sweetener of choice
- 1 teaspoon baking powder

For the cheesecake part -

- 1 x tub Bute Island Original Creamy Sheese
- 50ml almond milk
- 50ml maple syrup
- 1 teaspoon vanilla extract
- 2 tablespoons smooth peanut butter
- 75g frozen raspberries



Cooking Method

1. Preheat the oven to 180C and grease and line a 9x9in baking tin.
2. First place all of the brownie ingredients into a blender and process until quite thick and smooth.
3. Spread this into the base of the tin to cover and set aside.
4. Next blend the Creamy Sheese, almond milk, maple syrup and vanilla then pour this over the brownie base.
5. Drizzle over peanut butter and scatter over the frozen raspberries. Bake for 30 - 40 minutes until firmed up then leave to cool completely.
6. Cut into 9-12 bars then enjoy - keep in the fridge!