



Raspberry Cheesecake Blondie

about 12 - 16 Portions



Easy

up to 30 Min.



Ingredients:

For the Raspberry Puree:

75 g Raspberries
15 g Caster Sugar

For the Blondie:

130 g Unsalted butter
100 g Caster Sugar
100 g Light Brown Sugar
150 g Dr. Oetker 26% White Chocolate (chopped into small chunks)
2 Medium Eggs (beaten)
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
150 g Plain Flour
100 g Dr. Oetker White Chocolate Chunks
75 g Raspberries

For the Cheesecake:

150 g Full Fat Cream Cheese
60 g Soured Cream
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
15 g Caster Sugar
9 g Cornflour (1 tbsp)

1 For the Raspberry Puree:

First up it's time to make the raspberry puree, pop the raspberries into a small saucepan with the sugar and 1tsp water and allow to simmer for 10 minutes until the raspberries begin to break down. Pop the raspberry mixture through a sieve to catch the seeds and set aside to cool.

2 For the Blondie:

Preheat the oven to 200°C/180°C Fan/Gas Mark 4 and grease and line a 10x8" baking tin. Pop the butter in a pan over a low heat to melt, once it starts to bubble remove from the heat and pop in the White Chocolate and the sugars. Stir until the chocolate is melted, if you need to place the pan back over a very low heat and stir until the chocolate is melted. - if the mixture looks like it is beginning to separate don't worry it'll come back together once you add the eggs.

3 Pour the chocolate mixture into a bowl and leave to cool for 5 minutes. Pop in the eggs and Vanilla Extract and whisk the mixture on a high speed for 2-3 minutes - this will help create the smooth shiny top on your blondie. It's easiest to do this with an electric hand whisk or freestanding mixture with the whisk attachment.





- 4 Fold in the flour until just combined. Finally pop the remaining Chocolate Chunks and raspberries and gently fold through trying not to break up the raspberries.
- 5 **For the Cheesecake:**
Now for the cheesecake mixture; pop all the ingredients into a large bowl and whisk together until mixed together.
- 6 Pour the blondie mixture into your prepared tin and dollop cheesecake mixture through the blondie mixture, you can swirl though with a cocktail stick or spoon if needed. Finally drizzle over the raspberry puree and swirl through the mixture with a cocktail stick to create a lovely pattern. Pop in the oven and bake for 40-45 minutes until the edge of the blondie is set and the centre slightly wobbly, this will firm up as it cools.
- 7 Leave to cool in the tin and then you're ready to serve up your delicious raspberry cheesecake blondie - if you blondie is a bit too gooey pop in the fridge to firm up and remove an hour before serving!

Tip from the Test Kitchen

- Your cheesecake blondie should keep for up to 5 days stored at room temperature in an airtight container.
- Why not try switching the raspberries for blueberries for a fruity twist.

