

THE CULINARY

Playground



Cream Cheese Brownies

8 servings

1 stick of butter, cut into small pieces

1/2 cup milk chocolate chips

1/2 cup cocoa powder

Optional; 1t of espresso powder (enhances chocolate flavor)

1 cup sugar

1/2 cup brown sugar

2 eggs & 1 egg yolk

1t vanilla extract

1/2t salt

1 cup flour

1-8oz brick of full fat cream cheese, room temp

1/4 cup sugar

1 egg

1/2 t vanilla extract

1/8 heaping cup milk chocolate chips

Preheat the oven to 350 degrees

In a microwave safe bowl, mix butter cubes and chocolate chips. Microwave in 30 second intervals until melted. Blend well. This process can also be completed in a 1qt saucepan, over low heat. Add cocoa powder and espresso powder if using, to chocolate and whisk to fully combine.

Stir in both sugars and eggs and yolk until smooth. Add in chocolate mixture and stir to combine.

Add vanilla and salt and blend to combine. Add flour and stir until no white specks appear.

Batter will be very thick.

Spray a 7" x 9" pan with vegetable spray. Reserve 1/3 of a cup of the brownie batter and set aside and spread the remaining brownie batter into the prepared pan.

To make the cream cheese layer, using a hand mixer, beat the cream cheese for 30 seconds so its light and fluffy. Add sugar, egg and vanilla and beat 1 minute until well incorporated and smooth. If cream cheese lumps remain, continue beating until mixture is smooth.

Using a rubber spatula, fold in the chocolate chips. Using the rubber spatula, drop the cream cheese mixture on top of the brownie layer. Spread so the brownie layer is covered.

Drop the remaining 1/3 cup of brownie batter, in spoonfuls, randomly, on top of the cream cheese mixture. Using a sharp knife, swirl the brownie and cream cheese mixtures slightly.

Do not over swirl as mixture will no longer be defined.

Bake 25-30 minutes and test with a toothpick. Let cool before frosting (if desired) and cutting.



Chocolate Ganache Frosting

1 - 8x8 brownie frosting / 8 servings

1/4 c chocolate chips or bars (milk, semi, white as desired)

1/4 cup heavy cream

Place heavy cream in a 1qt saucepan and heat over low to medium heat.

Do not boil but you want cream to be hot.

Place chocolate in a ceramic bowl. Pour hot cream over chocolate and let sit for 30 seconds so cream has a chance to melt the chocolate. Using a whisk, gently blend the cream and chocolate until well incorporated and smooth.

At this point, you can use the ganache by pouring it over your baked and fully cooled item. For this recipe, we are placing the ganache in the refrigerator to fully cool. Once cooled use a hand mixer, and beat the ganache until light and fluffy and a frosting consistency.

Once brownies are cooled, use an offset spatula to spread a light layer of ganache frosting over the brownies.