

BLACK AND WHITE BROWNIE CAKE



Serves	10
Difficulty	Easy
Preparation	25 MINS
Cooking	1 HR + cooling time

This celebratory cake is ideal for all occasion.

INGREDIENTS

Cream cheese swirl

- 250g packet cream cheese
- 1x 200ml tub sour cream
- 1 egg
- 1/2 cup caster sugar
- 2/3 cup dark chocolate chips

Brownie cake

- 175g good-quality dark chocolate
- 175g unsalted butter
- 1 tsp vanilla extract
- 1/4 cup brandy
- 3 eggs, beaten
- 1 cup firmly packed dark brown sugar
- 1 cup caster sugar
- 1 1/2 cups plain flour
- 1 tsp baking powder

METHOD

- 1 Beat together cream cheese, sour cream, egg and 1/2 cup sugar together with an electric beater until well combined. Stir in choc chips. Set aside.

- 2 Stir chocolate, butter, vanilla and brandy in a glass bowl over a pot of simmering water, (the bowl musn't touch the water) until smooth. Remove from heat.
- 3 Whisk eggs and sugars together until combined, then whisk into chocolate mixture. Sift in the flour and baking powder. Stir until just combined.
- 4 Dollop chocolate and cream cheese mixtures alternately into a lined 24cm springform pan. Use a butter knife or metal skewer to swirl the mixture. Bake at 180°C for 1 hour or until the cake starts to shrink away from the sides of the pan. Cool slightly before removing the outer ring from the pan. Slide onto a serving platter and dust with cocoa before serving with thick cream.

NUTRITION (PER SERVE)