

Brownie cheesecake (Amanda Bankert)

Ingrédients

- 195g butter
- 175g sugar
- 10g vanilla powder
- 3 eggs
- 300g T45 flour
- 150g cocoa powder without sugar
- 80g dark chocolate
- 300g creamcheese
- 1 egg
- 170g sugar
- 80g dark chocolate

Préparation

1. I recently bought the book by François Blanc, a journalist at Fou de Pâtisserie, who has published his first book on "Le Paris des pâtisseries".
2. Here is the first recipe from this very nice book full of tempting recipes, the Brownie Cheesecake by Amande Bankert.
3. I thought were wrong : of sugar and of salt.
4. I reduced these quantities to and a big pinch, so around 3 to .
5. Finally, last modification I made, I made only 2/3 of the original amount of brownie dough because I wanted to taste more the cheesecake part.
6. I've put the quantities from the original recipe below, if you make these quantities, you will of course have a thicker cake.
7. Melt the butter.
8. Mix it with the sugar, vanilla and eggs.
9. Mix the powders (flour, cocoa and salt) and add them to the eggs.
10. As soon as the dough is homogeneous, add the dark chocolate cut into chips, then pour the dough into the buttered mould.
11. Smooth the surface and set aside at room temperature.
12. Mix the creamcheese with the sugar and then the egg so that the mixture is homogeneous.
13. Pour it over the brownie batter, then place the dark chocolate cut into chips.
14. Bake in the preheated oven at 175°C for approx.
15. 40-45 minutes.
16. After removing from the oven, allow to cool down before unmolding, cutting into parts and enjoying !