

Monster Brownies

You need

Preparation time 20 min

Baking time 40 min

For the chocolate mix

350 gr | 1³/₄ cups sugar

5 medium sized eggs well beaten

1 tablespoon syrup

350 grams | 1¹/₂ cups chocolate

250 grams | 1 cup butter

200 grams | 1²/₃ all purpose flour

1¹/₂ tablespoons baking soda

¹/₂ tablespoon of salt

100 grams | ²/₃ cup walnuts or pecans, or leave the nuts out – it works well without



For the cream cheese mix:

100 grams | 6 tbsp very soft butter

120 grams | ²/₃ cup sugar

3 medium sized eggs well beaten

360 grams | 1¹/₂ cups Philadelphia cream cheese

Preheat the oven to 180°C

Melt the chocolate and the butter over low heat preferably in a second skillet filled with water, I actually set the heat on very low and manage just fine, the trick is not to burn the chocolate. Remove the pot from the heat and add the syrup, the well-beaten eggs and the sugar. Stir well and mix the flour, salt and baking soda before you add it to the chocolate mix.

For the cream cheese mix combine all in a separate bowl and mix well until you get a smooth cream. Line a baking form with parchment paper and pour in the chocolate mix first then the cream cheese mix and swirl with your finger to mix both just a little bit!

Bake for 40 minutes.

The Brownies tend to be on the soft gooey side so please do not over bake them until dry.