

LANCEWOOD®



LANCEWOOD® BROWNIE, PEANUT BUTTER & SALTED CARAMEL CHEESECAKE

SERVES: 6

LANCEWOOD® PRODUCTS

- Medium Fat Cream Cheese FSI
- Mascarpone FSI
- Medium Fat Plain Cream Cheese
- Mascarpone

INGREDIENTS

Chocolate brownie with peanut butter swirls:

4 extra large eggs

350ml castor sugar

180g salted butter, melted

5ml pure vanilla extract

Pinch of salt

200ml cake flour

200ml cocoa powder

160g dark chocolate, roughly chopped

125ml peanut butter, melted

Snickers ganache:

2 x 50g Snickers bars

60ml **LANCEWOOD® Mascarpone**

No-bake cheesecake layer:

385g can condensed milk

2 x 230g **LANCEWOOD® Medium Fat Cream Cheese Plain**, room temperature

30ml - 45ml lemon juice

15ml gelatine

Salted caramel:

130g caramel

30ml **LANCEWOOD® Mascarpone**

2ml salt flakes

Dark chocolate ganache:

80g good quality dark chocolate

45ml **LANCEWOOD® mascarpone**

To finish:

50g snickers bar, chopped

METHOD

Chocolate brownie with peanut butter swirls:

Preheat oven to 170°c and grease 20cm springform pan. Place on baking sheet. Set aside. Beat eggs with castor sugar until light in colour, then add butter, vanilla extract and salt. Beat until smooth. Sift flour and cocoa together and mix with chopped chocolate. Mix egg mixture with flour/chocolate mixture. Pour half the batter into the pan. Drizzle with half the melted peanut butter. Swirl in using back of a spoon. Repeat with remaining batter and peanut butter. Bake for 30 - 35 minutes. Middle should still be slightly soft. Remove from pan and allow to cool completely.

Snickers ganache:

Place all ingredients into microwave-safe bowl and microwave, stopping

to stir at 30-second intervals, until smooth and runny. Allow to cool slightly.

No-bake cheesecake layer:

Unclip springform pan. Place baking paper with collar around cake 2cm higher than pan. Reclip. Beat condensed milk and cream cheese until smooth. Add lemon juice and beat. Set aside. Sprinkle gelatine over 30ml cold water. Leave to stand for 5 minutes. Microwave for 10 seconds. Remove and stir. Repeat once. Do not boil gelatine. Cool slightly. Add gelatine in thin stream into cheesecake mixture and beat until smooth. Spoon one-third of cream cheese mixture on top of cake. Swirl in half of snickers mixture. Repeat ending with cream cheese. Place in fridge for 4 - 5 hours or until set.

Salted caramel:

Melt caramel, mascarpone and salt and mix until smooth. Leave to cool.

dark and white chocolate ganache:

Melt chocolate and mascarpone until smooth. Leave to cool.

To finish:

Remove from pan and transfer carefully to serving plate. Drizzle with salted caramel and chocolate ganache. Decorate with chopped snickers bar.

Recipe adapted from Bernidene Fischer, finalist of 2016 lancewood Cake-Off®.

Makes 1 medium cheesecake