



## Raspberry Cheesecake Brownies - S

*This dessert is the best of two worlds! You get a creamy raspberry cheesecake layered over a decadently rich brownie! If you like your desserts rich and sweet... this one is for you!*

Makes: Multiple-servings

### **INGREDIENTS – BROWNIE LAYER:**

- 1 packet [TH Brownie Mix](#) (2 & 1/2 cups)
- 2 eggs
- 1/2 cup warm water
- 1/2 cup butter (1 stick), melted
- 1 tsp vanilla

### **INGREDIENTS – CHEESECAKE LAYER:**

- 8 ounces 1/3 reduced fat cream cheese
- 1/4 cup TH Gentle Sweet
- 1 egg
- 1 tsp vanilla

### **INGREDIENTS – RASPBERRY SWIRL:**

- 1 cup frozen raspberries
- 3 Tbsp TH Gentle Sweet
- 1 tsp water
- 1/2 tsp vanilla

### **INSTRUCTIONS:**

1. Prepare the raspberry swirl. In a small pan, bring the frozen raspberries, Gentle Sweet, water, and vanilla to a simmer over medium heat. Stir often while heating and cook for about 10 minutes or until cooked down and thickened a bit. Set aside.
2. Preheat oven to 350°F and grease a 9x9" pan.

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*(Raspberry Cheesecake Brownies, Continued...)*

3. In a large bowl, whisk together the Brownie Layer ingredients until well combined. Pour batter into prepared baking pan and smooth the top.
4. In a small bowl, mix together the cheesecake ingredients until smooth. Pour over the brownie batter and spread to the edges. Use a spoon to dot the reduced raspberries over the cheesecake layer and swirl it with a knife.
5. Bake for 35 - 40 minutes until set and lightly golden on top. Cool completely, cut and enjoy!



*This and other delicious THM recipes can be found at [www.TrimHealthyMembership.com](http://www.TrimHealthyMembership.com)*