



# RASPBERRY CHEESECAKE BROWNIE PIE

## I N G R E D I E N T S

*Frozen pie crust, thawed*

*Raspberry Cheesecake Mixture:*

- *8 oz softened cream cheese*
- *1/3 cup sugar*
- *1 egg*
- *1 tsp vanilla extract*
- *1/2 cup red raspberry preserves*

*Brownie Pie Filling:*

- *8 tbsp butter, unsalted*
- *2 oz baking chocolate, unsweetened*
- *1 cup sugar*
- *1/2 tsp salt*
- *1 tsp vanilla extract*
- *3 eggs*
- *1/2 cup flour*
- *1/2 cup semisweet chocolate chips*

# RASPBERRY CHEESECAKE BROWNIE PIE *(continued)*

## I N S T R U C T I O N S

1. *Preheat the oven to 350 degrees F.*
2. *If your pie crust is frozen, let it thaw out before filling it.*

### *Part 1: Brownie Pie Filling*

3. *Heat the butter and unsweetened chocolate in a small saucepan over low heat, stirring until melted and smooth.*
4. *Remove the pan from the heat and whisk in the sugar until smooth. Pour into a medium bowl and set aside to cool for 10 minutes.*
5. *Whisk the eggs into the cooled brownie mixture one at a time. Whisk in the flour, vanilla extract and salt.*
6. *Fold in chocolate morsels. Pour half of the brownie batter into the pie crust. Set aside.*

# RASPBERRY CHEESECAKE BROWNIE PIE *(continued)*

## I N S T R U C T I O N S

### *Part 2: Raspberry Cheesecake Mixture*

- 1. Whisk the cream cheese, sugar, egg, and vanilla extract together until smooth.*
- 2. Pour the cheesecake mixture on top of brownie batter in the crust. Dollop raspberry preserves and the remaining brownie batter on top. Use a knife to swirl together to create a marbled look.*
- 3. Bake pie for approximately 60 minutes. Cool to room temperature on a wire rack.*