

# Raspberry Cheesecake Brownies

---

Servings: 24

## Ingredients:

### Brownie batter

- 4 oz. unsweetened baking chocolate, chopped
- 6 oz. butter
- 1 cup [erythritol](#) (or  $\frac{3}{4}$  C. Swerve)
- 4 large eggs
- 1 cup [almond flour](#)
- 2 tsp vanilla extract
- $\frac{1}{4}$  tsp salt

### Cream cheese filling

- 10 oz. cream cheese, softened
- $\frac{1}{3}$  cup powdered erythritol (or  $\frac{1}{2}$   $\frac{3}{4}$  C. Swerve)
- 1 large egg
- 2 tsp vanilla extract
- 1 tsp raspberry extract (optional)
- 1 tbsp lemon juice
- 6 oz. fresh raspberries



## Directions:

1. Preheat the oven to 350°F (175°C).
2. Line a 9" x 13" baking dish with parchment paper so that the sides come up over the dish and can be used to easily lift the baked brownies from the pan.
3. Use a microwave or a small saucepan to melt the chocolate and butter on low heat. When melted, add the sweetener and stir until the sweetener is dissolved.
4. In a large bowl, mix eggs, almond flour, vanilla extract and salt. When thoroughly mixed, add the melted chocolate mixture and stir to combine. Pour the mixture into the prepared pan.
5. Use a hand mixer or a stand mixer to blend the cream cheese and powdered sweetener. When creamy and smooth, add the egg and mix well.
6. Stir in the vanilla extract, raspberry extract, and lemon juice.
7. Gently fold in the fresh raspberries.
8. Drop large spoonfuls of the cheesecake mixture over the brownie batter. Use a knife to swirl the cheesecake batter into the brownie batter by dragging the tip through the batter in horizontal and vertical lines.
9. Bake for 35 to 40 minutes until set. Do not overbake. Let cool completely before serving.