

TUPPERCHEF

Serves: 16 • Serving size: 1 square

14  
minutes

PREP TIME: 5 mins.  
COOK TIME: 7-9 mins.

## Cheesecake Swirled BROWNIES

1 tbsp. unsalted butter, melted  
18 oz./510 g brownie mix (plus ingredients per box instructions)  
1 – 8 oz./225 g cream cheese, softened  
½ cup granulated sugar  
1 tsp. vanilla extract  
1 egg

1. Grease the Ultra Pro 2-Qt./2 L Square Pan with melted butter and set aside.
2. In medium bowl, add brownie mix and ingredients per box instructions. Set aside.
3. In base of Power Chef fitted with whip attachment, place cream cheese, sugar, vanilla and egg. Replace cover and turn handle until well combined.
4. Pour ⅔ brownie batter in Square Pan, add with cheesecake batter in center and top with remaining brownie batter.
5. Using thin spatula, swirl brownie mixture to create a decorative pattern.
6. Place in microwave and cook on high power for 7 minutes or until toothpick inserted in center comes out clean. If center is wet but brownie starts pulling from sides, simply remove from microwave and cover for 5 minutes to finish carryover cooking.
7. Let cool for 5 minutes before serving. Store leftovers in refrigerator.

Nutritional Information (per serving):  
Calories: 290 Total Fat: 19g Saturated Fat: 4.5g Cholesterol: 40mg Sodium: 140mg  
Carbohydrates: 29g Fiber: 0g Sugar: 7g Protein: 3g Vitamin D: 1% Calcium: 2% Iron: 4%  
Potassium: 2%

date  
me

Tupperware®



TO DEMO



Ultra Pro Square Pan



Power Chef® System



Power Chef Whip Accessory

OPTIONAL



Silicone Spatula



Measuring Spoons



Measuring Cups



Thatsa® Bowl



Micro Pitchers