



## Marbled Chocolate Cheesecake Slice

This recipe I found in a cook book around 20 years ago when doing one of those crazy dinner parties that takes days of preparation. I've had numerous requests from Friday patients for the recipe, so here it is.

### Ingredients:

#### Chocolate base

185g butter  
¼ cup cocoa  
1 cup white sugar  
2 eggs  
1 cup plain flour

#### Cheese top

250g cream cheese  
1/3 cup sugar  
1 egg  
1 tsp vanilla extract

### Method:

Preheat oven to 180°C fan forced

Melt butter with cocoa either in small pan on stove or covered in a Pyrex container for one minute on high in a microwave.

Remove from heat, add sugar and whisk in (or beat with hand beater) the two eggs.

Stir in flour then beat until smooth.

Pour mixture into a greased 16cm x 26cm approx. tin.

Beat cream cheese, extra sugar and vanilla together

Add egg and beat well before pouring over the chocolate mixture.

Swirl the two layers together with a spreading knife to give a marbled effect.

Bake in a moderate oven for 40 minutes.

Cool in tin and then slice into squares. Store in a sealed container in the refrigerator (if the kids haven't eaten it warm first!!).