

## Chocolate Cinnamon Brownie Cheese

### ✓ Chocolate Cinnamon Brownie

Unsalted Butter	150	g
Caster Sugar	250	g
Eggs	138	g
Bread Flour	50	g
Cake Flour	50	g
Cocoa Powder	15	g
Baking Powder	4	g
Chopped Walnut	63	g
GH Chocolate	21	g
Cinnamon Emulco		



### Directions:

#### Chocolate Cinnamon Brownie

1. Preheat oven to 180°C top fire and 185 °C bottom fire. Wrap the 9 inch square ring with aluminum foil.
2. Sift dry mixture of bread flour, cake flour, cocoa powder and baking powder. Toast the walnut for 5 minutes. Remove from the oven and cool down. Chop the walnut.
3. Beat the unsalted butter and sugar until fluffy and creamy.
4. Mix the eggs and **GH Chocolate Cinnamon Emulco** together. Add into the butter mixture mix till well combined.
5. Pour in the dry mixture and mix well. Last, add in the chopped walnut.
6. Put 400 grams of cake batter into prepared ring. Chill it in the fridge for 15 minutes. Another leftover batter set aside for later use.

1  
2  
3

Preparation Time:  
1 hour 40 minutes

Baking Time:  
40 minutes

Makes 1nos 9 inch  
square ring (12pcs)

**Green House Ingredient Sdn. Bhd.**

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✓ **Vanilla Cheese Mix**

<b>Cream Cheese</b>	<b>200</b>	<b>g</b>
<b>Caster Sugar</b>	<b>40</b>	<b>g</b>
<b>Eggs</b>	<b>20</b>	<b>g</b>
<b>Corn Flour</b>	<b>6</b>	<b>g</b>
<b>Plain Yogurt</b>	<b>50</b>	<b>g</b>
<b>GH Vanilla Flavour</b>	<b>3</b>	<b>g</b>

✓ **Garnish**

<b>White Chocolate Chips</b>	<b>40</b>	<b>g</b>
<b>Dark Chocolate Chips</b>	<b>40</b>	<b>g</b>

**Vanilla Cheese Mix**

1. Beat the cream cheese and sugar till creamy.
2. Mix the eggs and **GH Vanilla Flavour** together.
3. Add in corn flour and mix well.
4. Last, add in plain yogurt and mix till well combined.
5. Pour cheese mix onto the brownie batter. Chill for another 15 minutes.
6. Pour another layer of brownie batter. Sprinkle with dark chocolate chips and white chocolate chips.
7. Bake for 40 minutes or until it is cooked. Remove from the oven and let it cool down.
8. Unmould the cake ring, trim the side and cut into 5cm x 5cm. Serve well.

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