

Keto Cream Cheese Brownies

Calories: 0 kcal

Servings: 8

Time: 0 Mins

Instructions

1. Preheat oven to 180°C (350°F). Then Line an 8x8 inch baking pan with parchment paper. Set aside.
2. Brownies:
3. In a small bowl combine the almond flour and cocoa powder.
4. In the bowl of a stand mixer fitted with the paddle attachment beat the butter and sweetener until creamy, about 2-3 minutes.
5. Add the eggs and beat until well combined, Then add in the almond flour mixture and beat until smooth.
6. Pour 2/3 of the batter into the prepared pan.
7. Cream cheese layer:
8. To make the cream cheese layer, in the bowl of a stand mixer fitted with the paddle attachment beat the cream cheese and sweetener until creamy.
9. Add the egg and vanilla extract and beat until well combined.
10. Take the reserved brownie batter and drop over cream cheese layer. Warm batter in microwave for 20 seconds if needed to make it more runny. (You can use melted sugar-free choc chips if you prefer).
11. Use a knife to swirl brownie batter and cream cheese mixture together.
12. Bake in preheated oven for 20-25 minutes or until the centre is just set and still jiggly.
13. Remove from the oven and allow to cool completely.
14. Refrigerate for minimum 4 hours before serving.