

Plate Dream

Slutty Brownies Recipe – Decadent Chocolate Delight

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- ▢ 1 box (approximately 18 oz) fudgy brownie mix
- ▢ 2 large eggs
- ▢ ½ cup melted butter
- ▢ ¼ cup water

Cream Cheese Topping

- ▢ 8 oz cream cheese, softened
- ▢ ¼ cup granulated sugar
- ▢ 1 tsp vanilla extract
- ▢ 1 egg yolk

Chocolate Glaze

- ▢ ½ cup semi-sweet chocolate chips
- ▢ 2 tbsp butter
- ▢ 2 tbsp light corn syrup

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8-inch square pan.
2. In a bowl, combine brownie mix, eggs, melted butter, and water; stir until just blended. Pour into the prepared pan.
3. Bake for 15-18 minutes, until the top is set but still slightly gooey.
4. While brownies bake, beat softened cream cheese, sugar, vanilla, and egg yolk until smooth.
5. Remove brownies from oven; spread the cream cheese mixture over the warm base, then return to oven for another 5-7 minutes.
6. Meanwhile, melt chocolate chips, butter, and corn syrup in a microwave or double boiler; stir until glossy.
7. Pour the chocolate glaze over the hot cheese layer, spreading evenly. Let cool completely before slicing.

Nutrition per serving

380 kcal	5 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the brownies to cool fully before cutting to prevent the glaze from running.
- For a richer flavor, use dark chocolate chips in the glaze.
- A warm knife makes slicing easier and cleaner.