



# WINTER SQUASH BROWNIES WITH WINE JELLY CHEESECAKE SWIRL

## Ingredients

### **Brownies:**

1 1/2 cups pureed winter squash  
1.5 oz melted chocolate bar or chocolate chips  
2 tablespoons olive oil  
2/3 cup vanilla Greek yogurt  
scant 2/3 cup sugar  
1 egg  
4 tablespoons wine jelly, melted and cooled  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
2 tablespoons ground flax seed in 3 tablespoons water  
1/3 cup cocoa powder  
1/3 heaping cup whole wheat flour  
1/3 cup quick-cooking oatmeal  
1.5 oz coarsely chopped chocolate bar, or chocolate chips  
1 teaspoon baking powder  
1/4 teaspoon baking soda

### **Wine jelly cheesecake swirl:**

8 ounces cream cheese, at room temperature  
1/3—1/2 cup wine jelly, melted and cooled  
1 egg  
1/2 t. vanilla extract

### **Directions:**

Preheat oven to 350° F (177° C). Combine the squash, chocolate, oil, yogurt, and sugar in a medium bowl. Add the egg, flax, salt, wine jelly, and vanilla extract, mixing until well combined. Fold in the remaining dry ingredients, mixing until just combined. Pour into a greased 9" x 13" cake pan. In a clean bowl, mix the cheesecake ingredients together. Dollop the cheesecake mixture on top of the brownie mixture and use a knife to swirl the cheesecake through the brownie—do not overmix! Bake for 35-45 minutes or until the cheesecake and brownie are both set. The brownie should begin to pull away from the sides of the pan. Cool completely before eating. These taste best (i.e., the squash isn't discernible) cold or at room temperature.