

★ THE ORIGINAL ★

# SAILOR JERRY SPICED RUM CHEESECAKE BROWNIES

## INGREDIENTS

### BROWNIE

- ★ 12 Tbs butter, softened and cut into 10 chunks
- ★ 3 oz unsweetened dark chocolate squares, chopped into small pieces
- ★ 1½ C sugar
- ★ 3 eggs
- ★ 2 tsp Sailor Jerry Spiced Rum
- ★ ¼ plus 2 Tbs all-purpose flour
- ★ ¼ tsp salt

### SPICED RUM CHEESECAKE

- ★ 8 oz cream cheese, softened
- ★ ⅓ C brown sugar
- ★ 1 egg
- ★ 1 tsp Sailor Jerry Spiced Rum

★ THE ORIGINAL ★

★ **SAILOR JERRY** ★

★ **SPICED RUM** ★

★ **92 PROOF** ★



## INSTRUCTIONS

- 1) Preheat the oven to 350°
- 2) Combine the chocolate and butter in a microwave-safe bowl and microwave for 1 minute then stir until the chocolate is totally melted. If necessary microwave for an additional 20 seconds.
- 3) Once the chocolate is smooth add the sugar and whisk well until it is well incorporated. Then whisk in the eggs and Sailor Jerry until smooth.
- 4) Finally add the flour and salt then whisk until batter is evenly mixed. Pour into a greased 13" x 9" baking dish.
- 5) **For the cheesecake:** In a medium bowl beat the cream cheese with an electric mixer until fluffy then add the brown sugar and whip until evenly mixed.
- 6) Add the egg and Sailor Jerry and whip together.
- 7) Spoon the cream cheese mixture over the brownie and use a knife to swirl it in.
- 8) Place in the oven and bake for 35–40 minutes.

RESPECT HIS LEGACY. DRINK SAILOR JERRY RESPONSIBLY.