

Brownie Cheesecake

From Bakingbetter.com

1 recipe “Brownies” from the blog:

Prepare brownies as directed, and divide batter between 1 greased 9” springform pan, and 1 greased 8” square baking pan. Bake @ 350 for 15-20 minutes or until done. Let cool.

Cheesecake filling:

3 8oz. blocks cream cheese (room temperature)

1 cup sugar

6 eggs (room temperature)

2 teaspoons vanilla extract

3 oz heavy cream or sour cream

Preheat oven to 325

Mix cream cheese with mixer until smooth. Add sugar and vanilla, beat until smooth. Add eggs one at a time, beating well after each addition (low speed, no need to whip). Add cream or sour cream, beat to combine.

Pour cheesecake filling into the 9” springform pan with the brownie baked in the bottom. Wrap the pan in heavy duty foil, Place into water bath. Bake for 45-minutes to 1 hour or until the cheesecake jiggles like jello and feels firm around the edges. Remove from oven and let sit 1 hour. Refrigerate at least 4 hours.

Chocolate Ganache

½ cup heavy cream

¾ cup semisweet chocolate chips

Bring cream to a boil in a microwave safe bowl. Add chocolate chips and let sit for one minute. Whisk lightly until chocolate is completely melted and you have a nice thick, but pourable sauce.

Remove cheesecake from pan and place on a plate. Spread ganache over the top, pushing gently to the sides so that a little spills over the edges. Cut brownies from the 8" pan into tiny squares and place all over the top of ganache, drizzle with remaining ganache. refrigerate until ready to serve.