



Cheesecake Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- BROWNIES:
- 1/2 cup **butter**, melted (i used less)
- 1 cup **sugar** (i used less)
- 1 teaspoon **vanilla extract**
- 2 **eggs**
- 1/2 cup **all-purpose flour**
- 1/3 cup **cocoa**
- 1/4 teaspoon **baking powder**
- 1/4 teaspoon **salt**

CHEESECAKE:

- 1/2 cup **cream cheese**

- 1 **egg** (or egg white)
- 2 tablespoons **sugar**

Instructions

1. Stir butter, sugar, and vanilla together.
 2. Add eggs and beat well.
 3. Separately, mix flour, cocoa, baking powder, salt together.
 4. Add the flour mixture to the egg mixture. Stir well.
 5. Spread the brownie batter evenly into a prepared pan.
 6. Using an electric mixer, beat together the cream cheese, egg and sugar until smooth.
 7. Dollop the cream cheese mixture on top of the brownie batter. Swirl together using a knife or skewer to produce a marble effect.
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8. Bake 30 minutes at 180 degrees Celcius or until knife comes out clean.
 9. Cool in the pan, then cut into bars and serve.