

Caramel Cheesecake Brownies with Milky Way Candy Bars

Milky Way Caramel Cheesecake Brownies



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 box brownie mix (plus ingredients listed on package: typically oil, eggs, and water)
- 16 oz cream cheese, softened
- ¾ cup granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 cup caramel sauce (store-bought or homemade)
- 6 Milky Way bars, chopped

DIRECTIONS

1. Preheat and Prepare Pan: Preheat oven to 350°F (175°C).
2. Grease and line a 9x13-inch baking pan with parchment paper for easy removal.
3. Make the Brownie Base: Prepare the brownie mix according to package instructions.
4. Pour half of the batter into the prepared pan and smooth it out evenly.
5. Prepare the Cheesecake Layer: In a medium bowl, beat together: Softened cream cheese
6. Granulated sugar
7. Vanilla extract
8. Egg
9. Beat until smooth and creamy.
10. Layer the Ingredients: Gently spread the cheesecake mixture over the brownie base.
11. Drizzle half of the caramel sauce over the cheesecake.
12. Sprinkle chopped : Milky Way bars evenly across the top.
13. Pour the remaining brownie batter over everything and spread carefully.
14. Finish with a final drizzle of the remaining caramel sauce.
15. Bake: Bake for 35-40 minutes, or until the edges are set and the center is still slightly soft.
16. A toothpick inserted near the edge should come out mostly clean, while the center stays gooey.
17. Cool and Cut: Allow to cool completely in the pan, then refrigerate for at least 30 minutes for cleaner slicing.

18. Cut into 16 squares and serve.

TIPS FOR SUCCESS

Let brownies cool before slicing-this helps the layers set.

Chill in the fridge before cutting if you want clean, defined layers.

Use a wet knife or plastic knife to cut through sticky caramel and soft cheesecake.

Store leftovers in the refrigerator for up to 5 days -they get even better overnight.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/caramel-cheesecake-brownies-with-milky-way-candy-bars/>