

These Brownie Cheesecake Cups Are Layered, Creamy, and Crazy Good

Loaded Brownie Cheesecake Cup Recipe ??



TIME
60 min

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INGREDIENTS

- ~2 cups crumbled fudgy brownies (store-bought or homemade)
- 1 $\frac{1}{2}$ cups cream cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- 1 tsp vanilla extract
- 1 cup heavy whipping cream (whipped to stiff peaks)
- Chocolate ganache (melted chocolate + cream)
- Caramel sauce
- Extra brownie crumbs

DIRECTIONS

- 1.** Step 1 - Make the Cheesecake Filling: In a bowl, beat softened cream cheese, powdered sugar, and vanilla until smooth and fluffy. In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold it into the cream cheese mixture. Set aside.
- 2.** Step 2 - Build Your Dessert Cups: In small glasses, jars, or dessert cups, layer as follows:
- 3.** A generous spoonful of crumbled brownies
- 4.** A thick layer of cheesecake filling
- 5.** A drizzle of chocolate ganache
- 6.** A swirl of caramel sauce
- 7.** Repeat until full
- 8.** Step 3 - Finish and Chill: Top with extra brownie crumbs, another drizzle of ganache and caramel, and chill for 30-60 minutes before serving. (Or dive in immediately-we won't judge.)

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

Original recipe: <https://chefmaniac.com/these-brownie-cheesecake-cups-are-layered-creamy-and-crazy-good/>