

Brownie Bottom Mini Cheesecakes: Fudgy, Creamy, and Totally Addictive

Brownie Bottom Mini Cheesecakes



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 box brownie mix (plus ingredients listed on the box, usually oil, eggs, and water)
16 oz cream cheese, softened
1/2 cup sugar
1 tsp vanilla extract
2 eggs
1/4 cup sour cream

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners for easy removal and cleanup.
- 2.** Make the Brownie Base: Prepare the brownie mix according to the box instructions. Spoon about 1 tablespoon of batter into each liner-just enough to cover the bottom.
- 3.** Bake the Brownies: Bake the brownie bottoms for 10-12 minutes, just until set but not fully cooked through.
- 4.** Mix the Cheesecake Filling: While the brownies bake, beat together the cream cheese, sugar, and vanilla extract until smooth. Add the eggs, one at a time, beating well after each addition. Stir in the sour cream until combined.
- 5.** Assemble & Bake Again: Spoon the cheesecake mixture over each brownie base, filling the liners nearly to the top. Bake for 15-20 minutes, or until the centers are just set.
- 6.** Cool & Chill: Let the mini cheesecakes cool at room temperature, then refrigerate for at least 2 hours (or overnight) to fully set.

SWAPS & NOTES

Brownie mix : Any brand will work-just follow the directions on the box.

Sour cream : Sub in Greek yogurt for a tangier finish.

Flavor boosters : Add espresso powder to the brownie batter or lemon zest to the cheesecake for a fun twist.

Mini add-ins : Drop in a chocolate chip or mini Reese's cup into the brownie base before baking for extra indulgence.

TIPS FOR SUCCESS

Don't overfill the liners-leave a bit of room for expansion.

Room temp cream cheese ensures a lump-free batter.

Chill well: the flavor improves after resting in the fridge.

These keep great in the fridge for up to 4 days.

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

Original recipe: <https://chefmaniac.com/brownie-bottom-mini-cheesecakes-fudgy-creamy-and-totally-addictive/>