

## Brownie Cheesecake Bars - Fudgy, Creamy & Totally Addictive

Best Brownie Cheesecake ? : A Swirled Masterpiece of Chocolate & Cream



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

1/2 cup unsalted butter, melted  
1 cup granulated sugar  
2 large eggs  
1 tsp vanilla extract  
1/3 cup unsweetened cocoa powder  
1/2 cup all-purpose flour  
1/4 tsp salt  
1/4 tsp baking powder  
8 oz cream cheese, softened  
1/2 cup granulated sugar  
1 large egg  
1/2 tsp vanilla extract

#### Instructions:

1. Preheat the Oven:
2. Make the Brownie Batter:
3. Prepare Cheesecake Layer:
4. Assemble:
5. Bake:
6. Cool & Chill:

#### Tips for Success:

Use softened cream cheese to avoid lumps in the cheesecake swirl.

Don't overbake-the center should be slightly jiggle when removed from the oven.

Use a butter knife or skewer for beautiful swirls-don't overdo it!

Serving Suggestions:

Brownie Batter Dip - for double-chocolate indulgence

Edible Cookie Dough - a playful no-bake treat to contrast the baked richness

No-Bake Oreo Cream Pie - great for parties and chocolate-lovers

Big Family Banana Pudding - adds a fruity, creamy contrast

No-Bake Monster Cookie Energy Balls - for a quick grab-and-go snack alongside

Storage Tips:

Fridge: Store covered for up to 5 days-serve chilled or bring to room temp.

Freeze: These freeze well! Slice, wrap individually, and freeze up to 2 months. Thaw overnight in the fridge.

Final Thoughts:

## DIRECTIONS

1. **Preheat the Oven:** Preheat oven to 350°F (175°C). Line an 8x8-inch pan with parchment paper or grease it well.? Time: 10 minutes
2. **Make the Brownie Batter:** In a medium bowl, mix melted butter, sugar, eggs, and vanilla. Add cocoa powder, flour, salt, and baking powder. Stir until smooth.? Time: 10 minutes
3. **Prepare Cheesecake Layer:** In another bowl, beat cream cheese until creamy. Add sugar, egg, and vanilla, and beat until smooth.? Time: 5 minutes
4. **Assemble:** Spread  $\frac{1}{2}$  of brownie batter into prepared pan. Pour cheesecake layer over it. Drop remaining brownie batter in spoonfuls on top, and swirl with a knife.? Time: 5 minutes
5. **Bake:** Bake for 35 minutes, or until the edges are set and the center slightly jiggles.? Bake time: 35 minutes
6. **Cool & Chill:** Cool at room temperature for 1 hour. Then chill in the fridge for at least 1 hour for the best slicing and texture.? Chill time: 1 hour
7. **Tips for Success:** Use softened cream cheese to avoid lumps in the cheesecake swirl.
8. **Don't overbake-**the center should be slightly jiggy when removed from the oven.
9. **Use a butter knife or skewer for beautiful swirls-**don't overdo it!
10. **Serving Suggestions:** Serve these chilled for the best texture. Want to elevate even more? Try pairing it with:
11. **Brownie : Batter Dip -** for double-chocolate indulgence

12. Edible : Cookie Dough - a playful no-bake treat to contrast the baked richness
13. No-Bake : Oreo Cream Pie - great for parties and chocolate-lovers
14. Big : Family Banana Pudding - adds a fruity, creamy contrast
15. No-Bake : Monster Cookie Energy Balls - for a quick grab-and-go snack alongside
16. Storage Tips: Fridge: Store covered for up to 5 days-serve chilled or bring to room temp.
17. Freeze: These freeze well! Slice, wrap individually, and freeze up to 2 months. Thaw overnight in the fridge.
18. Final Thoughts: These Brownie Cheesecake Bars combine the best parts of dessert into one show-stopping treat. They're rich, creamy, and simple enough for a weeknight yet impressive enough for a celebration. Once you try them, they'll be on permanent dessert rotation.

## TIPS FOR SUCCESS

Use softened cream cheese to avoid lumps in the cheesecake swirl.

Don't overbake -the center should be slightly jiggy when removed from the oven.

Use a butter knife or skewer for beautiful swirls-don't overdo it!

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

Original recipe: <https://chefmaniac.com/brownie-cheesecake-bars-fudgy-creamy-totally-addictive/>