

## The Ultimate Brownie Bottom Mini Cheesecakes: Two Desserts in One Bite

Brownie Bottom Mini Cheesecakes



**OVEN**  
**350°F**

**TIME**  
**12 min**

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### INGREDIENTS

- 1 box Brownie Mix: Plus the ingredients required on the box (usually oil, eggs, and water).
- 16 oz Cream Cheese: Ensure it is softened to room temperature for a lump-free batter.
- 1/2 cup Granulated Sugar: To sweeten the cheesecake layer.
- 1 tsp Vanilla Extract: Pure vanilla provides the best depth of flavor.
- 2 Large Eggs: To bind the cheesecake mixture.
- 1/4 cup Sour Cream: This is the secret to a tangy, professional-style cheesecake texture.

### DIRECTIONS

- 1. Prep the : Oven and Tin:** Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with cupcake liners. For this recipe, you will likely yield about 18-24 mini cheesecakes depending on how much brownie batter you use.
- 2. Bake the : Brownie Base:** Prepare the brownie mix according to the package instructions. Spoon about 1 to 1.5 tablespoons of batter into the bottom of each liner. Bake for 10-12 minutes until the brownies are just set.
- 3. Create the : Cheesecake Filling:** While the brownies are in the oven, use a hand mixer or stand mixer to beat the softened cream cheese and sugar until fluffy. Add the vanilla and eggs, one at a time, beating on low speed just until combined. Gently fold in the sour cream.
- 4. Layer and : Finish Baking:** Spoon the cheesecake mixture over the partially baked brownie bases, filling each liner almost to the top.
- 5. Final : Bake:** Return the tin to the oven and bake for another 15-20 minutes. You're looking for the edges to be set while the centers still have a very slight jiggle.
- 6. Cool and : Chill:** This is the hardest part! Let them cool in the tin for 30 minutes, then move to the refrigerator for at least 2 hours (or overnight) to fully set.

### SWAPS & NOTES

The Brownie Base: While a mix is a great shortcut, you can use your favorite scratch recipe.

If you want to lean into the nuttier side of life, try adapting the base from the best peanut butter brownies.

The Sour Cream: If you're out of sour cream, full-fat Greek yogurt works as a 1:1 substitute.

Add-ins: Feel free to drop a few chocolate chips or a swirl of caramel into the cheesecake batter before baking for extra decadence.

## TIPS FOR SUCCESS

Room Temp Ingredients: I cannot stress this enough.

If your cream cheese or eggs are cold, your cheesecake will be lumpy.

Don't Overbeat: Once you add the eggs to the cheesecake mixture, keep the mixing to a minimum.

Over-mixing incorporates air, which can cause the cheesecakes to crack as they cool.

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

Original recipe: <https://chefmaniac.com/the-ultimate-brownie-bottom-mini-cheesecakes-two-desserts-in-one-bite/>