

Brookie Swirl Cheesecake Cake - The Ultimate Brownie Cookie Cheesecake Mashup

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OVEN
350°F

TIME
25 min

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INGREDIENTS

Brownie Layer:

$\frac{1}{2}$ cup butter, melted
1 cup sugar
2 eggs
 $\frac{1}{3}$ cup cocoa powder
 $\frac{1}{2}$ cup flour
... teaspoon salt
1 teaspoon vanilla extract

Cookie Layer:

$\frac{1}{2}$ cup butter, softened
 $\frac{1}{2}$ cup brown sugar
... cup granulated sugar
1 egg
1... cups flour
 $\frac{1}{2}$ teaspoon baking soda
1 cup chocolate chips

Cheesecake Swirl:

8 oz cream cheese, softened
... cup sugar

DIRECTIONS

- 1.** Prep the Pan: Preheat oven to 350°F. Grease a 9-inch springform pan and line the bottom with parchment paper for easy release.
- 2.** Make the Brownie Batter: In a bowl, mix melted butter and sugar until smooth. Add eggs and vanilla. Stir in cocoa powder, flour, and salt just until combined. Do not overmix.
- 3.** Make the Cookie Dough: Cream softened butter with brown sugar and granulated sugar until fluffy. Beat in egg and vanilla. Mix in flour, baking soda, and salt. Fold in chocolate chips.
- 4.** Make the Cheesecake Swirl: Beat cream cheese and sugar until smooth and creamy. Add egg and vanilla, mixing until fully incorporated.
- 5.** Layer and Swirl: Drop alternating spoonfuls of brownie batter and cookie dough into the pan. Don't worry about perfection - rustic layering works beautifully.
- 6.** Pour cheesecake mixture evenly over the top. Use a knife to create figure-8 swirls, dragging gently through the layers for that marbled effect.
- 7.** Bake: Bake for 45-55 minutes, until the center is just set. A slight jiggle is okay - it will firm up as it cools.
- 8.** Chill: Cool completely at room temperature. Refrigerate for at least 2 hours before slicing for clean, defined layers.

SWAPS & NOTES

Add $\frac{1}{2}$ cup semi-sweet chocolate chunks to the brownie batter.

Swap in dark chocolate chips for a deeper flavor.

Add 1 teaspoon lemon juice to the cheesecake mixture.

Gluten-free option: Use a 1:1 gluten-free flour substitute in both layers.

TIPS FOR SUCCESS

Don't overbake - this cake should be fudgy, not dry.

Use room-temperature ingredients for smoother batters.

Let it chill fully before slicing for bakery-style presentation.

Run a knife around the edge before releasing the springform ring.

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

Original recipe: <https://chefmaniac.com/brookie-swirl-cheesecake-cake-the-ultimate-brownie-cookie-cheesecake-mashup/>