

Fudgy Brownie Bottom Cheesecake with Caramel Swirl

If you love rich, indulgent desserts, this



OVEN
350°F

TIME
25 min

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INGREDIENTS

Brownie Base:

1 box fudge brownie mix

Water, oil, and eggs as directed on the brownie mix box

Cheesecake Layer:

24 oz cream cheese, softened

3/4 cup granulated sugar

3 large eggs

1 teaspoon vanilla extract

3/4 cup caramel sauce

Pinch flaky sea salt (optional)

Toppings:

1 cup whipped cream

1/2 cup caramel sauce, warmed for drizzling

1/2 cup crushed brownies or mini brownie bites

Chocolate curls or chocolate chips for garnish

DIRECTIONS

1. Prepare the brownie base: Preheat the oven to 350°F (175°C). Prepare the brownie mix according to the package directions.
2. Bake the brownie crust: Pour the brownie batter into a greased 9-inch springform pan. Bake for 20-25 minutes, then remove from the oven and allow it to cool.
3. Make the cheesecake batter: In a large bowl, beat the softened cream cheese and sugar until smooth and creamy.
4. Add eggs and vanilla: Add the eggs one at a time, mixing just until incorporated. Stir in the vanilla extract.
5. Assemble the cheesecake: Pour the cheesecake batter over the cooled brownie base.
6. Add the caramel swirl: Drop spoonfuls of caramel sauce over the cheesecake batter. Use a knife to gently swirl the caramel into the batter.
7. Prepare the water bath: Place the springform pan into a larger baking dish. Pour hot water into the dish until it reaches halfway up the sides of the springform pan.
8. Bake the cheesecake: Reduce oven temperature to 325°F (163°C) and bake for 55-65 minutes, until the edges are set and the center slightly jiggles.
9. Chill the cheesecake: Allow the cheesecake to cool completely at room temperature, then refrigerate for at least 4 hours or overnight.
10. Decorate before serving: Top with whipped cream, drizzle with warm caramel sauce, sprinkle crushed brownie bites, and finish with chocolate curls.

SWAPS & NOTES

This cheesecake can easily be customized to suit your preferences.

Brownie mix options Any rich chocolate brownie mix will work, though fudge-style mixes produce the best dense base.

Caramel sauce Store-bought caramel works perfectly, but homemade caramel adds an extra gourmet touch.

Salted caramel twist A pinch of flaky sea salt balances the sweetness and enhances the caramel flavor.

TIPS FOR SUCCESS

Use room-temperature cream cheese This ensures a smooth, lump-free cheesecake batter.

Avoid overmixing the eggs Overmixing can cause cracks in the cheesecake during baking.

Bake with a water bath The steam helps the cheesecake bake evenly and prevents cracking.

Chill completely before slicing Allowing the cheesecake to fully set makes slicing much easier.

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

Original recipe: <https://chefmaniac.com/fudgy-brownie-bottom-cheesecake-with-caramel-swirl/>