

Individual Brownie Cheesecake Bites with Decadent Toppings

The Ultimate Loaded Brownie Cheesecake Cups: A Decadent Dessert Mashup



OVEN
350°F

TIME
25 min

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INGREDIENTS

Unsalted Butter: 1/2 cup (melted)
Granulated Sugar: 1 cup
Eggs: 2 large
Vanilla Extract: 1 tsp
Cocoa Powder: 1/2 cup (unsweetened)
All-Purpose Flour: 1/2 cup
Salt: 1/4 tsp
Cream Cheese: 8 oz (softened to room temperature)
Sugar: 1/4 cup
Egg: 1 large
Vanilla Extract: 1/2 tsp
Mini Chocolate Chips: 1/2 cup
Caramel Sauce: For drizzling
Chopped Pecans or Walnuts: (Optional)

Swaps and Notes:

Shortcut: If you are short on time, you can use a high-quality boxed brownie mix for the base. Just follow the package instructions and fill the muffin cups 1/3 full.

Low Sugar: You can substitute the granulated sugar in the cheesecake layer for a monk fruit sweetener.

Toppings: Get creative! I love topping these with crushed Oreos or even a dollop of peanut butter.

Step-by-Step Instructions:

1. Prep the Oven and Tin:
2. Make the Brownie Batter:

3. Whip the Cheesecake Filling:

4. The Layering Process:

5. Add the "Load":

6. Bake:

7. Cool and Drizzle:

Tips for Success:

Room Temp Cream Cheese: This is non-negotiable! If your cream cheese is cold, you will have lumps in your cheesecake layer that won't bake out.

Don't Overbake: Brownies continue to cook as they cool. If you wait until they look completely dry, they will be overdone.

The Chill Factor: These actually taste even better after being chilled in the fridge for an hour. The flavors meld together into a fudge-like dream.

Serving Suggestions and Pairings:

Nutritional Information (Per Cup):

Calories: 245 kcal

Total Fat: 14g

Carbohydrates: 28g

DIRECTIONS

1. **Prep the Oven and Tin:** Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with paper liners and spray them lightly with non-stick cooking spray to ensure the brownies release easily.
2. **Make the Brownie Batter:** In a medium bowl, whisk the melted butter and sugar. Add the eggs and vanilla, whisking until smooth. Fold in the cocoa powder, flour, and salt until just combined. Distribute the batter evenly among the 12 muffin cups (about 1-2 tablespoons per cup).
3. **Whip the Cheesecake Filling:** In a separate bowl, beat the softened cream cheese and sugar until light and fluffy. Add the egg and vanilla, mixing just until smooth. Do not overbeat, as this can incorporate too much air and cause the cheesecake to puff and then fall.
4. **The Layering Process:** Spoon about 1 tablespoon of the cheesecake mixture over the brownie batter in each cup. Use a toothpick to gently swirl the two batters together if you want a "marbled" look, or leave them layered for a distinct contrast.
5. **Add the "Load":** Sprinkle the mini chocolate chips and any nuts over the top of the cheesecake layer.
6. **Bake:** Bake for 20-25 minutes. The edges of the brownie should be set, and the cheesecake should be slightly jiggly but firm to the touch.
7. **Cool and Drizzle:** Let the cups cool completely in the tin. This is the hardest part, but they need to set! Once cool, drizzle with caramel sauce before serving.
8. **Tips for Success:** Room Temp Cream Cheese: This is non-negotiable! If your cream cheese is cold, you will

have lumps in your cheesecake layer that won't bake out.

9. Don't : Overbake: Brownies continue to cook as they cool. If you wait until they look completely dry, they will be overdone.
10. The : Chill Factor: These actually taste even better after being chilled in the fridge for an hour. The flavors meld together into a fudge-like dream.
11. Serving Suggestions and Pairings: These are the ultimate party food. For a full "snack-bar" vibe, serve them alongside a warm bowl of Crockpot Nacho Dip or a tray of Sheet Pan Quesadillas. If you're hosting a morning gathering, they also make a decadent "dessert" side to a One Pan Breakfast Bake.
12. Nutritional Information (Per Cup): Calories: 245 kcal
13. Total : Fat: 14g
14. Carbohydrates: 28g
15. Protein: 3g
16. Sugar: 18g (Note: Estimates based on 12 servings per batch.)
17. Storage and Leftover Tips: Because of the cream cheese, these must be stored in the refrigerator. Keep them in an airtight container for up to 5 days. They also freeze beautifully! Wrap individual cups in plastic wrap and store in a freezer bag for up to 3 months. Just thaw in the fridge before enjoying.
18. More Recipes You Will Love: If you enjoyed this decadent dessert, you have to try these other fan-favorites:
19. Crockpot : Nacho Dip - The ultimate party starter.
20. Mexican : Chicken and Rice Casserole - A one-pan dinner that everyone loves.
21. Totchos (Tater Tot Nachos) - The perfect salty counterpoint to a sweet brownie.
22. Final Thoughts: Loaded Brownie Cheesecake Cups are a testament to the fact that you don't need a lot of equipment to make a dessert that looks and tastes expensive. They are simple, reliable, and always the first thing to disappear from the dessert table.
23. What toppings would you add to yours? I'm thinking white chocolate or peanut butter chips next time! Let me know in the comments, and don't forget to follow ChefManiac for more easy, delicious recipes. Happy baking!

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

Original recipe: <https://chefmaniac.com/individual-brownie-cheesecake-bites-with-decadent-toppings/>