

## Decadent Two-Bite Brownie Cheesecake Cupcakes (Perfect for Parties!)

This is a "top-tier" dessert in my house for several reasons:



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Brownie Base:

Fats & Sugar:  $\frac{1}{2}$  cup unsalted butter (melted) and 1 cup granulated sugar.

Structure: 2 large eggs and  $\frac{1}{2}$  cup all-purpose flour.

Chocolate Punch:  $\frac{1}{3}$  cup unsweetened cocoa powder.

Leavening & Flavor: 1 tsp vanilla extract, ... tsp baking powder, and ... tsp salt.

For the Cheesecake Swirl:

The Creaminess: 8 oz cream cheese (softened to room temperature).

Sweeteners: ... cup granulated sugar.

Binders: 1 large egg and 1 tsp vanilla extract.

For the Ganache (Optional but Recommended):

The Topping:  $\frac{1}{2}$  cup semi-sweet chocolate chips and ... cup heavy cream.

### DIRECTIONS

1. **Prep the Oven and Tin:** Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with your favorite cupcake liners. I find that parchment liners work best to prevent the fudgy brownie from sticking.
2. **Mix the Brownie Batter:** In a large bowl, whisk together the melted butter, sugar, eggs, and vanilla until smooth and shiny. In a separate bowl, sift together the flour, cocoa powder, baking powder, and salt. Gradually stir the dry ingredients into the wet mixture until just combined. Over-mixing can make the brownies tough, so stop once you see no more flour streaks!
3. **Fill the Liners:** Divide the brownie batter evenly among the 12 liners. Each should be about  $\frac{2}{3}$  full.
4. **Create the Cheesecake Swirl:** In a medium bowl, beat the softened cream cheese and sugar until fluffy. Add the egg and vanilla, beating until completely smooth. Drop a generous spoonful of this mixture onto the center of the brownie batter in each liner. Use a toothpick or a small knife to gently swirl the two batters together. Pro-Tip: Don't over-swirl, or the colors will muddy; you want to see distinct white and brown ribbons.
5. **Bake and Cool:** Bake for 18-20 minutes. A toothpick inserted into the center should come out with a few moist crumbs-not wet batter, but not bone-dry either. Let them cool completely in the pan. The cheesecake needs this time to set properly.
6. **Add the Ganache:** If you're feeling indulgent, heat your heavy cream until it just starts to simmer. Pour it over the chocolate chips and let it sit for 2 minutes. Stir until it turns into a glossy, dark

sauce. Drizzle this over the cooled cupcakes.

### SWAPS & NOTES

The Cocoa: For a deeper, darker flavor, you can use Dutch-process cocoa powder.

The Cream Cheese: Always use full-fat brick cream cheese for the best texture.

Low-fat or tub varieties can be too watery.

Room Temp is Key: Ensure your cream cheese and eggs for the swirl are at room temperature.

### TIPS FOR SUCCESS

Soft Cream Cheese: If you forgot to take your cream cheese out of the fridge, you can microwave the unwrapped block for 15-20 seconds to soften it quickly.

The "Swirl" Technique: Move the toothpick in a "figure-eight" motion for the best marbled look.

Cooling is Crucial: These cupcakes are very delicate when warm.

For the best flavor and texture, refrigerate them for at least an hour before serving.

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

Original recipe: <https://chefmaniac.com/decadent-two-bite-brownie-cheesecake-cupcakes-perfect-for-parties/>