

Brownie Bottom Cheesecake Recipe Everyone Will Ask You to Make Again

Brownie Bottom Cheesecake Recipe That's Rich, Creamy, and Absolutely Irresistible



OVEN
325°F

TIME
45 to 55 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Brownie Bottom:

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt

For the Cheesecake Layer:

- 16 ounces cream cheese, softened
- 1/2 cup granulated sugar
- 1/2 cup sour cream

Optional Toppings:

- Chocolate ganache
- Whipped cream
- Chocolate shavings
- Fresh berries

DIRECTIONS

1. Preheat your oven to 325°F. Grease a 9-inch springform pan and line the bottom with parchment paper if desired.
2. In a mixing bowl, whisk together the melted butter and sugar for the brownie layer. Add the eggs and vanilla, then stir until smooth.
3. Add the cocoa powder, flour, and salt. Mix just until combined.
4. Spread the brownie batter evenly into the bottom of the prepared pan.
5. In a separate bowl, beat the softened cream cheese and sugar until smooth.
6. Add the eggs one at a time, mixing on low speed just until incorporated.
7. Mix in the vanilla extract and sour cream until the filling is creamy and smooth.
8. Pour the cheesecake filling over the brownie batter and smooth the top.
9. Bake for 45 to 55 minutes, or until the center is mostly set with a slight jiggle.
10. Turn off the oven, crack the door, and let the cheesecake cool inside for 30 minutes.
11. Remove from the oven and cool completely, then refrigerate for at least 4 hours, preferably overnight, before slicing.

SWAPS & NOTES

You can use your favorite homemade brownie batter for the

base, or even a boxed brownie mix if you want to save time.

Just use enough batter for a single 9-inch springform pan base rather than a thick full pan of brownies.

For the cheesecake layer, full-fat cream cheese gives the best

texture and flavor.

Sour cream adds a little tang and helps create that classic creamy finish.

TIPS FOR SUCCESS

Don't overmix the cheesecake batter once the eggs are added.

Mixing too much can incorporate excess air, which may lead to cracks during baking.

Low speed and gentle mixing work best.

A springform pan makes this dessert much easier to remove and serve cleanly.

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

Original recipe: <https://chefmaniac.com/brownie-bottom-cheesecake-recipe-everyone-will-ask-you-to-make-again/>