

## How I Make Rich, Decadent Cheesecake Brownies That Everyone Raves About

Let me show you why these brownies work so well and how simple they are to make.



**FUDGY BROWNIES & CREAMY CHEESECAKE**  
*You Will Need*  
12 ounces semi-sweet or bittersweet chocolate chips  
6 tablespoons unsalted butter cut into small cubes  
1/4 cup granulated sugar  
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**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

You'll Need (Makes 16 brownies | Prep Time: 15 minutes | Cook Time: 35 minutes)

For the Cheesecake Swirl: 8 oz cream cheese, softened 1/4 cup granulated sugar 1 large egg 1 teaspoon vanilla extract  
How I Make Cheesecake Brownies (:

### DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan
3. I start by preheating my oven to 350°F and lining a 9x9-inch baking pan with parchment paper, leaving a slight overhang for easy lifting later.
4. Make the : Brownie Batter
5. In a large bowl, I whisk together the melted butter, granulated sugar, and brown sugar until smooth. Then I add the eggs and vanilla extract, beating until the mixture is glossy. I sift in the flour, cocoa powder, and salt, then fold until just combined. For an extra fudgy touch, I stir in chocolate chips.
6. Make the : Cheesecake Layer
7. In a separate bowl, I beat the cream cheese, sugar, egg, and vanilla extract until smooth and creamy.
8. I pour most of the brownie batter into the prepared pan, reserving about 1/2 cup. Then I spread the cheesecake mixture evenly over the top and drop spoonfuls of the remaining brownie batter across the surface. Using a knife or skewer, I gently swirl the two batters together to create a marbled effect.
9. I bake the brownies for 35-40 minutes, or until the center is just set and a toothpick inserted comes out with moist crumbs. I let them cool completely in the pan before slicing.
10. Slice and : Serve
11. Once cool, I lift the brownies out of the pan and cut them into squares. The swirls are gorgeous, and every piece is a perfect blend of brownie and cheesecake goodness.

12. My Favorite : Tips for Perfect Cheesecake Brownies
13. Use room-temperature cream cheese:
14. This ensures a smooth, lump-free cheesecake layer.
15. Don't over-swirl:
16. A few gentle turns with a knife are all you need for a pretty marbled effect.
17. Let them cool completely:
18. This helps the brownies set and makes slicing easier.
19. Add flavor twists:
20. Try adding raspberry preserves, caramel drizzle, or crushed nuts on top.
21. Store in the fridge:
22. These brownies keep well chilled and taste even better the next day.
23. What I : Serve with Cheesecake Brownies
24. These brownies are rich on their own, but here's how I love to enjoy them:
25. With a scoop of vanilla ice cream for an indulgent dessert

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Original recipe: <https://chefmaniac.com/how-i-make-rich-decadent-cheesecake-brownies-that-everyone-raves-about/>