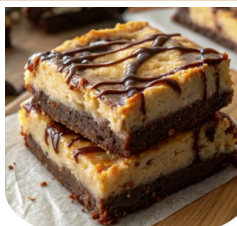


## The Triple Threat Dessert You Need: Salted Caramel Cheesecake Brownie Bars

These bars are everything I love in one bite. Here's why they're so irresistible:



**SALTED CARAMEL CHEESECAKE  
BROWNIE BARS**

*You Will Need*  
150 grams of all-purpose flour,  
200 grams of unsalted butter,  
200 grams of dark chocolate,  
...

**OVEN**  
**350°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

You'll Need (Makes 16 bars | Prep Time: 20 minutes  
| Bake Time: 40 minutes | Chill Time: 2 hours)

For the Brownie Layer: 1 box fudge brownie mix  
(plus ingredients listed on the box):

For the Cheesecake Layer: 16 oz cream cheese,  
softened 1/2 cup granulated sugar 2 large eggs 1  
teaspoon vanilla extract:

For the Salted Caramel Topping: 1/2 cup caramel  
sauce (store-bought or homemade) Flaky sea salt for  
sprinkling How I Make Salted Caramel Cheesecake  
Brownie Bars (:

### DIRECTIONS

1. Step-by-: Step)
2. Bake the : Brownie Base
3. I prepare the brownie batter according to the package instructions and spread it evenly into a parchment-lined 9x9-inch baking pan. I bake at 350°F for about 20 minutes, until the brownies are set but still slightly underbaked in the center - they'll finish cooking later with the cheesecake layer.
4. Make the : Cheesecake Layer
5. While the brownie base is baking, I beat the softened cream cheese and sugar together until smooth. I add the eggs one at a time, followed by the vanilla extract, mixing until the batter is silky and lump-free.
6. Layer and : Bake Again
7. Once the brownie base has partially baked, I pour the cheesecake mixture over the top and gently spread it out. I return the pan to the oven for another 20-22 minutes until the cheesecake layer is set but still has a slight jiggle in the center.
8. Cool and : Add Caramel
9. I let the bars cool to room temperature, then drizzle the caramel sauce generously over the cheesecake layer. A sprinkle of flaky sea salt on top takes the flavor to the next level.
10. Chill and : Slice
11. I refrigerate the bars for at least two hours (overnight is even better). Once chilled and set, I slice them into squares and get ready for them to disappear fast.

12. My Favorite : Tips for Perfect Cheesecake Brownie Bars
13. Don't overbake:
14. The cheesecake layer should still be slightly jiggly in the center when you take it out.
15. Use quality caramel sauce:
16. A good, thick caramel makes all the difference.
17. Chill thoroughly:
18. These bars cut much cleaner after chilling.
19. Add salt carefully:
20. A light sprinkle of flaky sea salt enhances flavor without making them overly salty.
21. Line your pan with parchment:
22. It makes removing and slicing the bars so much easier.
23. What I : Serve with Salted Caramel Cheesecake Brownie Bars
24. These bars are indulgent enough on their own, but here's how I like to serve them:
25. With a scoop of vanilla ice cream for an extra treat

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

Original recipe: <https://chefmaniac.com/the-triple-threat-dessert-you-need-salted-caramel-cheesecake-brownie-bars/>