

Cheesecake Brownies

Yield: 12 servings
9x13-inch baking pan
350°F

Cheesecake Layer

8 ozs	cream cheese
2 tbsp	unsalted butter
1/2 cup	granulated sugar
1 tbsp	all purpose flour
2 large	eggs
2 tbsp	sour cream
1 tsp	pure vanilla extract

1. Prepare the cheesecake layer by combining the cream cheese and the butter in a mixing bowl on medium speed for about 1 minute. Blend in the sugar and the flour. Add the eggs, sour cream and vanilla and beat until smooth. Set aside.

Kahlua Brownie Layer

8 ozs	semi-sweet chocolate, melted and cooled
1/2 cup	unsalted butter
1/2 cup	sugar
2 large	eggs
2 tbsp	Kahlua
1 tsp	pure vanilla extract
1/4 tsp	salt
1/2 cup	all purpose flour

1. Preheat the oven. Place a muffin cup in the cavity of a muffin tin.
2. Beat the butter in a mixing bowl for 1 minute until smooth gradually beat the sugar and the eggs one at a time. Continue to beat for 2 minutes. Add the kahlua, vanilla, salt and the chocolate. Quickly blend in the flour just until blended.
3. Divide the brownie mixture into 12 of the muffin tins, then carefully pour the cheesecake mixture onto the top of the brownie batter and bake for 25 minutes.
4. Cool in the pan.