

Chocolate Cheesecake Brownies

INGREDIENTS FOR BROWNIE LAYER:

1 tablespoon butter
2 ounces unsweetened chocolate
1/2 cup butter (1 cube)
1 cup granulated sugar
1/2 teaspoon vanilla extract
2 eggs
1/3 cup all-purpose flour
1 cup chopped nuts (pecans, walnuts or hazelnuts)

INGREDIENTS FOR CHEESECAKE LAYER:

1 (8-ounce) package cream cheese, room temperature
1/2 cup granulated sugar
2 tablespoons unsweetened cocoa powder
1/2 teaspoon vanilla extract
2 eggs
1 tablespoon all-purpose flour

TO PREPARE:

Preheat oven to 350 degrees. Adjust oven rack one-third up from bottom of oven.

Line a 9 x 9-inch pan with a 12-inch square of aluminum foil. Place 1 tablespoon butter in pan and melt it in the oven, then brush it on bottom and sides of pan. Set pan aside.

TO PREPARE BROWNIE LAYER:

In a heavy saucepan over medium heat, melt chocolate and butter, stirring occasionally. Whisk in sugar and vanilla. Remove pan from heat and beat in eggs one at a time.

Add flour and stir well, then add chopped nuts. Turn batter into pan and smooth top. Set aside.

TO PREPARE CHOCOLATE CHEESECAKE LAYER:

In a small bowl, beat cream cheese until soft. Add sugar, cocoa and vanilla and beat. Then add flour and eggs one at a time, beating well after each addition.

Pour cheesecake mixture over brownie layer. Smooth top.

Marbleize the mixtures slightly by inserting a knife almost to the bottom of one corner of pan and cutting through batter in a wide zigzag pattern. Smooth top.

Bake at 350 degrees, about 40 minutes, or until a toothpick inserted in the center comes out clean. Cool. Refrigerate for several hours or freeze for about an hour until firm.

TO REMOVE AND CUT BROWNIES:

Cover top of pan with a sheet of waxed paper, then a cookie sheet. Invert onto cookie sheet and peel off foil.

Invert again right-side-up. The cheesecake layer will now be on top. Cut into 32 bars or triangles, cleaning blade after each cut. Store in a single layer in refrigerator or freezer. Serve chilled.

YIELD: 32 BARS