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## Swirled Cheesecake Brownie Recipe

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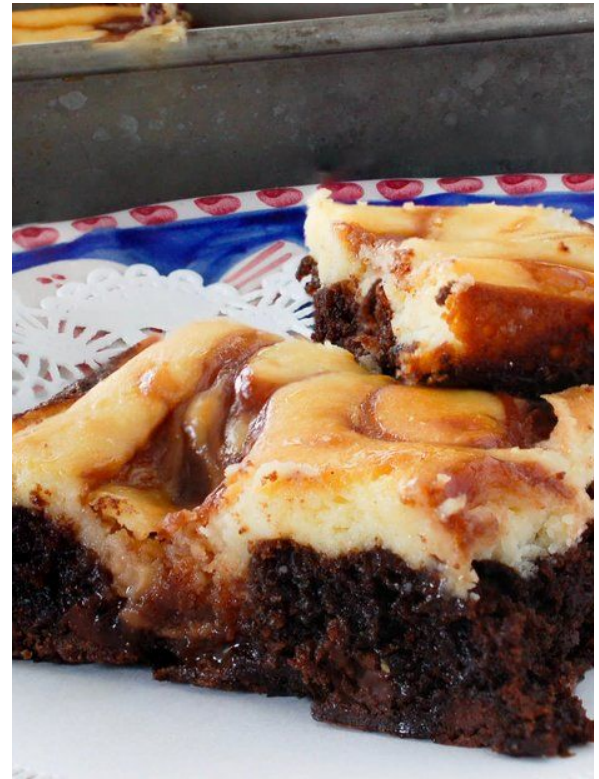
### SWIRLED CHEESECAKE BROWNIE RECIPE

#### Ingredients

- 1 box fudge brownie mix, plus ingredients mentioned on brownie mix box (we used Ghirhadelli Chocolate Brownie Mix)
- 1/2 teaspoon (tsp.) instant coffee (trick I learned from Ina Garten)
- 2 8oz. packages cream cheese, softened to room temperature
- 1/2 c. sugar
- 2 large eggs
- pinch of salt
- 1/2 teaspoons (tsp.) vanilla extract
- 1/2 jar Cherchies® Butter Spread (Cherry, Strawberry, or Apple would work nicely)

#### Preparation

1. Preheat oven to 350° and spray a 9-x-13" pan with cooking oil. Prepare the brownie mix according to package directions, add instant coffee, and pour the batter into the greased pan. Set aside.
2. For the cheesecake mixture: In a large bowl, beat cream cheese and sugar until fluffy. Add eggs, vanilla, and salt and mix until combined. Pour cheesecake mixture over the brownie batter.
3. In a small bowl, add the Cherchies® Butter Spread (choose your favorite) and mix until easy to spread. Dollop the butter spread over the brownie cheesecake mixture and swirl with a toothpick or knife, making sure to just swirl the cheesecake layer.
4. Bake until the edges are golden brown and the center of cheesecake mixture jiggles slightly, about 35 to 40 minutes. Let cheesecake brownies cool completely in pan.
5. Slice this decadent dessert and serve. Enjoy!



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