

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

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Brownie Swirl Cheesecake

Ingredients:

- 1 package (8 oz) brownie mix
- 2 packages (8 oz each) cream cheese, softened
- 1/2 cup sugar
- 1 tsp vanilla extract
- 2 eggs
- 1 cup milk chocolate chips, melted
- Whipped cream and miniature chocolate kisses, optional

Preparations:

- 1.) Prepare brownie mix according to package directions for chewy fudge brownies. Spread into a greased 9-inch spring form pan. Bake at 350 degrees for 15 minutes (brownies will not test done). Cool for 10 minutes on a wire rack.
- 2.) Meanwhile, in a mixing bowl, combine cream cheese, sugar and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Pour over the brownie crust.
- 3.) Top with melted chocolate; cut through batter with a knife to swirl the chocolate. Bake at 350 degrees for 35-40 minutes or until center is almost set. Run a knife around edge of a pan to loosen; cool completely. Remove sides of pan; refrigerate for at least 3 hours. Garnish with whipped cream and chocolate kisses if desired



Makes 8-10 servings

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