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## Cheesecake Brownie

Cheesecake Brownie is a delicious dessert that combines the rich and fudgy texture of brownies with a creamy cheesecake layer. It is perfect for chocolate lovers and is often enjoyed as a sweet treat or dessert.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 30 mins

**Total Time:** 50 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 10

**Serving Size:** 50 g

### Ingredients

<b>200 g</b>	brownie mix
<b>250 g</b>	Cream cheese
<b>100 g</b>	Sugar
<b>2 pieces</b>	Eggs
<b>1 tsp</b>	vanilla extract

75 g	All-Purpose Flour
25 g	Cocoa Powder
0.25 tsp	Salt

## Directions

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### Step 1

#### Preheating

Preheat the oven to 350°F (175°C). Grease a baking dish.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 2

#### Mixing

In a mixing bowl, prepare the brownie mix according to the package instructions.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

In another mixing bowl, beat the cream cheese, sugar, eggs, and vanilla extract until smooth.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

Gradually add the all-purpose flour, cocoa powder, and salt to the cream cheese mixture. Mix until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Layering

Pour half of the brownie batter into the greased baking dish. Spread the cream cheese mixture evenly on top. Pour the remaining brownie batter over the cream cheese layer.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 6

Cut

Using a knife, swirl the brownie and cream cheese layers together to create a marbled effect.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

Baking

Bake in the preheated oven for 30 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.

**Prep Time:** 0 mins

**Cook Time:** 30 mins

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## Step 8

Cooling

Remove from the oven and let cool before slicing into squares. Serve and enjoy!

**Prep Time:** 3 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 350 kcal

**Fat: 20 g**

**Protein: 6 g**

**Carbohydrates: 38 g**

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	38 g	69.09%	76%
Fibers	2 g	5.26%	8%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
Cholesterol	70 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	1 mcg	6.67%	6.67%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	4 mg	0.4%	0.4%
Iron	8 mg	100%	44.44%
Potassium	150 mg	4.41%	5.77%
Zinc	1 mg	9.09%	12.5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	10 mcg	18.18%	18.18%

## Recipe Attributes

### Events

Christmas Easter New Year Back to School Picnic

### Course

Desserts Salads Snacks Sauces & Dressings

### Cultural

Halloween

### Cost

\$10 to \$20 \$40 to \$50

### Demographics

Kids Friendly Teen Friendly Lactation Friendly Diabetic Friendly

Heart Healthy

### Diet

Mediterranean Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

The Whole30 Diet

### Meal Type

Brunch Lunch Dinner Snack

### Difficulty Level

Medium

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