



Caramel Brownie Cheesecake

Introduction

Indulge in the delightful combination of flavors with this Caramel Brownie Cheesecake

recipe. Perfect for any occasion, this dessert features a rich brownie base, a creamy cheesecake layer, and a luscious caramel topping that will leave your taste buds wanting more. Whether it's a special celebration or just a sweet craving at home, this recipe is sure to impress friends and family alike.

Detailed Ingredients with measures

For the Brownie Layer:

- 1 cup unsalted butter
- 2 cups sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1/2 teaspoon salt

For the Cheesecake Layer:

- 2 packs (8 oz each) cream cheese, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup sour cream

For the Caramel Topping:

- 1 cup caramel sauce
- Sea salt for garnish (optional)

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 50 minutes

Total Time: 1 hour 20 minutes

Yield: 12 servings



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Detailed Directions and Instructions

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