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Caramel Brownie Cheesecake

## Introduction

Caramel Brownie Cheesecake is a decadent dessert that combines the richness of cheesecake with the fudginess of brownies, all topped with a luscious caramel sauce. This delightful treat is perfect for special occasions or when you want to indulge in something truly special. With layers of flavors and textures, this dessert is sure to impress your family and friends.

## Detailed Ingredients with measures

For the brownie layer:

- 1/2 cup unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder

For the cheesecake layer:

- 16 oz cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup sour cream

For the caramel topping:

- 1 cup caramel sauce (store-bought or homemade)

## **Prep Time**

The prep time for the Caramel Brownie Cheesecake is approximately 30 minutes. This includes gathering all the ingredients, preparing the brownie batter, and mixing the cheesecake filling.

## **Cook Time, Total Time, Yield**

Cook Time: 45 minutes

Total Time: 1 hour 15 minutes

Yield: 12 servings

This Caramel Brownie Cheesecake is not only a treat for your taste buds but also a stunning centerpiece for any dessert spread. Enjoy the layers of chocolatey brownie, creamy cheesecake, and sweet caramel with every bite!



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## **Detailed Directions and Instructions**

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