

Cheesecake Swirled Fudge Brownies

Brownies

- 2 sticks of butter, melted
- 2 1/4 cups of sugar
- 4 large eggs
- 1 tbsp vanilla
- 1 1/4 cups of cocoa powder
- 1/2 teaspoon salt
- 1 tsp baking powder
- 1 1/2 cups all-purpose flour
- 2 cups chocolate chips

Cheesecake

- 8 oz. softened cream cheese
- 1/3 cup sour cream
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 egg

Preheat the oven to 350°. Line a 9x13 pan with parchment paper.

Melt the butter with the sugar in the microwave or in a pot on the stove until bubbly, whisking occasionally. Allow to cool for at least ten minutes. Add the eggs and vanilla until smooth. Add the cocoa powder, salt, baking powder, and flour and mix well to combine. Stir in the chocolate chips. Pour the batter into the pan.

In a separate bowl combine the cream cheese, sour cream, sugar, vanilla, and egg.

Make one long trench at a time in the brownie batter with the end of a wooden spoon and fill it with the cream cheese mixture. You'll probably need about 5 trenches going across the long side of the pan.

Take a knife and cut rows all the way through the batter the opposite direction of the trenches.

Bake for about 30 minutes (10-15 minutes longer for less "gooey" brownies). Refrigerate until ready to serve.