

Brownie Cheesecake

Disney's Boardwalk Resort

Boardwalk Bakery

Serves: 12



Ingredients for Brownies

- 2 cups sugar
- 1 ¼ cups all-purpose flour
- 2/3 cup cocoa powder
- 1 ½ teaspoons salt
- ½ teaspoon baking powder
- 5 eggs
- 2 sticks of butter, melted
- ½ cup semi-sweet chocolate chips

Directions for Brownies

1. Preheat oven to 350°F.
2. Grease a 13 x 9 x 2" baking pan.
3. Sift together sugar, flour, cocoa powder, salt, and baking powder in a large mixing bowl.
4. Beat flour mixture and eggs on low speed using an electric mixer, scraping bowl occasionally and mixing until smooth.
5. Slowly add melted butter and beat until just combined: do not over mix. Fold in chocolate chips.
6. Transfer batter to prepared baking dish. Bake until toothpick inserted into center comes out clean, about 30 minutes.



Ingredients for Cheesecake

- ¾ cup sugar
- 3 tbsp. cornstarch
- 4, 8-oz. boxes of cream cheese
- 1 tbsp. lemon juice
- 2 tsp. vanilla extract
- 2 eggs
- 2 tbsp. heavy cream
- 2 tbsp. sour cream

Directions for Cheesecake

1. Preheat oven to 325°.
2. Cream sugar, cornstarch, and cream cheese in a large bowl using an electric mixer.
3. Add lemon juice and vanilla extract, mixing thoroughly.
4. Add eggs one at a time, scraping the bowl with each addition.
5. Fold in heavy cream and sour cream.
6. Spread batter on top of already baked brownies.
7. Bake until cheesecake is lightly browned and firm, about 55 - 60 minutes.
8. Cool completely and refrigerate at least one hour before serving.

