Marble Cheesecake Brownies

Time to make: 50 min. Each batch makes 16 brownies

Ingredients for each batch:
1/2 cup unsalted softened butter
2 ounces unsweetened chocolate chopped
1 cup sugar
2 large eggs
1/2 teaspoon pure vanilla extract
2/3 cup all purpose flour

Cheesecake batter ingredients:
8 ounces cream cheese well softened
1/3 cup of sugar, 1 large egg yolk
1/4 teaspoon pure vanilla extract

How to make:
Put oven rack in middle position and preheat oven to 350F.
Butter an 8-inch square baking pan.
Heat butter and chocolate in a 3-quart heavy saucepan over moderately low heat, whisking occasionally, just until melted.
Remove from heat and whisk sugar, eggs, vanilla, and a pinch of salt until well combined.
Whisk in flour when just combined and spread in baking pan.

Make cheesecake:
Whisk in cheesecake batter ingredients until smooth.
Dollop over brownie batter, then swirl in with a knife or spatula.
Bake until edges are slightly puffed and center is just set, about 35 minutes.

Serve warm or at room temperature and enjoy :)