

## 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 :)