Marbled Cheesecake Brownies

Brownie Base Ingredients

1 ¾ cup	All Purpose Flour
¾ tsp	Baking Soda
¾ tsp	Salt
12 Tbls	Unsalted Butter, room temperature
10 oz	Bittersweet Chocolate, chopped
1 ½ cup	Sugar
3 ea	Eggs
2 tsp	Vanilla Extract

Cheesecake Filling Ingredients

6 oz	Cream Cheese, room temperature
4 Tbls	Unsalted Butter, room temperature
½ cup	Sugar
1tsp	Vanilla Extract
3 ea	Egg Yolks
¼ cup	All Purpose Flour

Instructions

1. Preheat oven to 350ºF. Lightly spray the Baker's Edge with non-stick cooking spray.
2. First, make the brownie base. Combine the flour, baking soda and salt in a small bowl.
3. In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolate, stirring occasionally until melted and then remove from the heat. Stir in the sugar to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour mixture.
4. To make the cheesecake filling, combine the cream cheese and butter in a small bowl until smooth and creamy. Stir in the sugar and vanilla extract. Stir in the egg yolks, one at a time. Add the flour and stir to combine.
5. Pour the brownie base into the prepared pan. Pour the cheesecake filling on top of the brownie base. Using a non-stick safe utensil, swirl the cheesecake into the brownie base making sure not to mix the two completely.
6. Bake for 45-50 minutes or until a toothpick inserted into it comes out with moist crumbs. Cool the brownies completely in the pan.

BAKER'S EDGE