

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Decadent Brownie Sundae Cheesecake That'll Dazzle A Crowd

"This has all the stuff I love in it!"



Brownie. Sundae. Cheesecake! Debbie Wright's Brownie Sundae Cheesecake is all that you would imagine it to be... and more. I guarantee you bring this to your next cookout or potluck and not a crumb will be left!

See step-by-step photos of Debbie's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/sundaec cheesecake

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet



Debbie Wright
Sulphur, LA
(pop. 20,410)

Brownie Sundae Cheesecake



What You Need

- 1 box brownie mix
- CHOCOLATE CRUST**
- 1 1/2 c crushed vanilla wafers (about 45)
- 6 tbsp powdered sugar
- 6 tbsp cocoa powder
- 1 stick butter melted
- CHEESECAKE**
- 4 pkg. cream cheese, 8 oz., room temp.
- 1 c sugar
- 4 eggs
- Chocolate sundae syrup
- 1 tsp pure vanilla

Directions

- Make brownies in a 13x9 pan and allow to cool.
- Preheat oven to 350.
- Mix crust ingredients, spray the pan with cooking spray.
- Press mixture into a 9-inch springform pan.
- Bake 8 minutes and allow to cool slightly.
- Beat cream cheese, sugar and vanilla.
- Gradually add eggs one at a time. Pour batter into crust.
- Cube up about half the pan of brownies.
- Sprinkle the pieces into the batter and push them down.
- Drizzle chocolate sundae syrup on top and with a butter knife swirl gently to give it the marble effect.
- Bake 50-55 minutes.
- Loosen from the pan after cooled. Cover and refrigerate.
- Serve cold.

Submitted by: Debbie Wright, Sulphur, LA (pop. 20,410)

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