

Culinary Challenge 5

Fort Meade High School

Tiere Williams

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Brownie Cheesecake Bars

1 cup butter or margarine

8 ounces unsweetened chocolate

3 $\frac{1}{2}$ cups plus 2 tablespoons sugar

5 large eggs

1 tablespoon vanilla extract

1 $\frac{2}{3}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup semisweet chocolate chips

4 ounces cream cheese

$\frac{1}{4}$ teaspoon vanilla extract

1 egg

1. Preheat oven to 350 degrees. Grease a 13 x 9-inch pan. In the top of a double boiler over simmering water, combine butter and chocolate; cook over medium-low heat, stirring constantly, until chocolate is melted, about 5 minutes.
2. In a large bowl, combine sugar, eggs and vanilla; using an electric mixer set on medium, beat until smooth, about 2 minutes. Add melted chocolate; beat until combined, about 1 minute longer.
3. Add flour and salt; stir with a wooden spoon for 2 minutes. Gently fold in chocolate chips.
4. Pour batter into the prepared pan; set aside until ready to use.
5. In a medium bowl, combine cream cheese, sugar, egg and vanilla; using an electric mixer set on medium speed, beat until smooth.
6. Using a large spoon, drop evenly spaced dollops of cheesecake mixture onto brownie batter.
7. Using a table knife, lightly swirl the brownie and cheesecake layers to make a marbled design.
8. Bake brownies until a toothpick inserted in the center comes out clean, 45 - 50 minutes.
9. Transfer the pan to a wire rack; let brownies cool completely. Cut into 24 bars; serve.