



PHILLY Brownie Cheesecake

READY IN



325 min.

SERVINGS



16

CALORIES



450 kcal

DESSERT

Ingredients

- 20 ounce brownie mix
- 0.5 cup cream sour
- 32 ounce cream cheese softened
- 3 eggs
- 2 ounce semi chocolate chips
- 1 cup sugar
- 1 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- baking pan
- hand mixer
- spatula

Directions

- Preheat oven to 325 degrees F. Spray 13x9-inch baking pan with cooking spray. Prepare brownie batter as directed on package; pour into prepared pan.
- Bake 25 min. or until top of brownie is shiny and center is almost set.
- Meanwhile, beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add sour cream; mix well.
- Add eggs, one at a time, mixing on low speed after each addition just until blended. Gently pour over brownie layer in pan. (Filling will come almost to top of pan.)
- Bake 40 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen side of dessert from pan; cool. Refrigerate at least 4 hours or overnight.
- Melt chocolate as directed on package; drizzle over cheesecake. Refrigerate 15 min. or until chocolate is firm.
- Cut cheesecake into 16 pieces to serve. Store any leftover cheesecake in refrigerator.

Nutrition Facts



PROTEIN 5.82% **FAT 54.11%** **CARBS 40.07%**

Properties

Glycemic Index:6.07, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:4.4573912847301%

Nutrients (% of daily need)

Calories: 450.12kcal (22.51%), Fat: 27.37g (42.11%), Saturated Fat: 14.14g (88.39%), Carbohydrates: 45.61g (15.2%), Net Carbohydrates: 45.32g (16.48%), Sugar: 33.79g (37.55%), Cholesterol: 92.41mg (30.8%), Sodium: 295.96mg (12.87%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 3.05mg (1.02%), Protein: 6.62g (13.24%), Vitamin A: 852.57IU (17.05%), Selenium: 8.05µg (11.5%), Vitamin B2: 0.18mg (10.85%), Phosphorus: 91.69mg (9.17%), Iron: 1.44mg (7.99%), Calcium: 69.23mg (6.92%), Vitamin B5: 0.48mg (4.85%), Vitamin E: 0.62mg (4.15%), Vitamin B12: 0.22µg (3.66%), Zinc: 0.51mg (3.39%), Potassium: 115.92mg (3.31%), Magnesium: 13.08mg (3.27%), Copper: 0.06mg (3.14%), Manganese: 0.06mg (2.87%), Vitamin B6: 0.05mg (2.5%), Folate: 9.41µg (2.35%), Vitamin K: 1.58µg (1.5%), Vitamin B1: 0.02mg (1.26%), Fiber: 0.28g (1.13%), Vitamin D: 0.17µg (1.1%)