

Brownie Bottom Cheesecake

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Brownie Bottom Cheesecake - Simply Stacie

Ingredients

- 1 box brownie mix
- 2 250g packages cream cheese, softened
- 2 eggs
- 1/2 cup sugar
- 1 tsp vanilla

Process

Preheat oven to 350F.

Mix brownies from package according to package directions. Spread mixture on the bottom of a 9-inch springform pan.

Add cream cheese, eggs, sugar and vanilla to a large bowl. Beat together until smooth. Spread on top of brownie mixture.

Bake for 30 minutes. Reduce heat to 325F and bake for another 15 minutes. Let cool before removing from pan. Serve with chocolate sauce, if desired.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: