

**Name**

Zoie and Zada Penick

Recipe Title

Cookies and Cream Cheesecake Brownies

Recipe Ingredients

Cheesecake filling ingredients:

- 8 oz package of cream cheese, softened at room temperature
- 1 egg
- 1/4 cup of granulated sugar
- 2 teaspoons of vanilla extract
- 10 Oreo cookies, crushed to crumbs

Brownie batter ingredients:

- 3/4 cup of all-purpose flour
- 1/4 cup of cocoa powder
- 1/4 teaspoon of salt
- 1 cup of granulated sugar
- 1/2 cup of unsalted butter, softened at room temperature
- 2 eggs
- 1 cup of semisweet chocolate chips melted

Recipe Instructions

1. Preheat your oven to 350 degrees F, line an 8x8 inch baking pan with parchment paper, spray with some non-stick baking spray and set it aside.
2. Start by making your cheesecake filling. In a medium bowl, using a handheld electric whisk, cream together the cream cheese, egg, sugar and vanilla until smooth, fold in the crushed cookies and set aside.
3. To make the brownie layer, in a large bowl, add the butter and sugar and whisk with your electric whisk until combined, then add the eggs and continue to whisk for another minute, then add the melted chocolate and whisk until the mixture is creamy and well combined.
4. Add the flour, cocoa powder and salt, fold it in using a rubber spatula until the batter comes together.

5. Take about half of the brownie batter, add that to the bottom of your prepared pan, making sure it's nice and even, pour over the cheesecake cookie mixture, then dollop the remaining brownie batter on top and using the back of a spoon, smear it out as best as you can.

6. Pop them in the oven for about 35 minutes. Then allow them to cool completely before cutting and serving.