

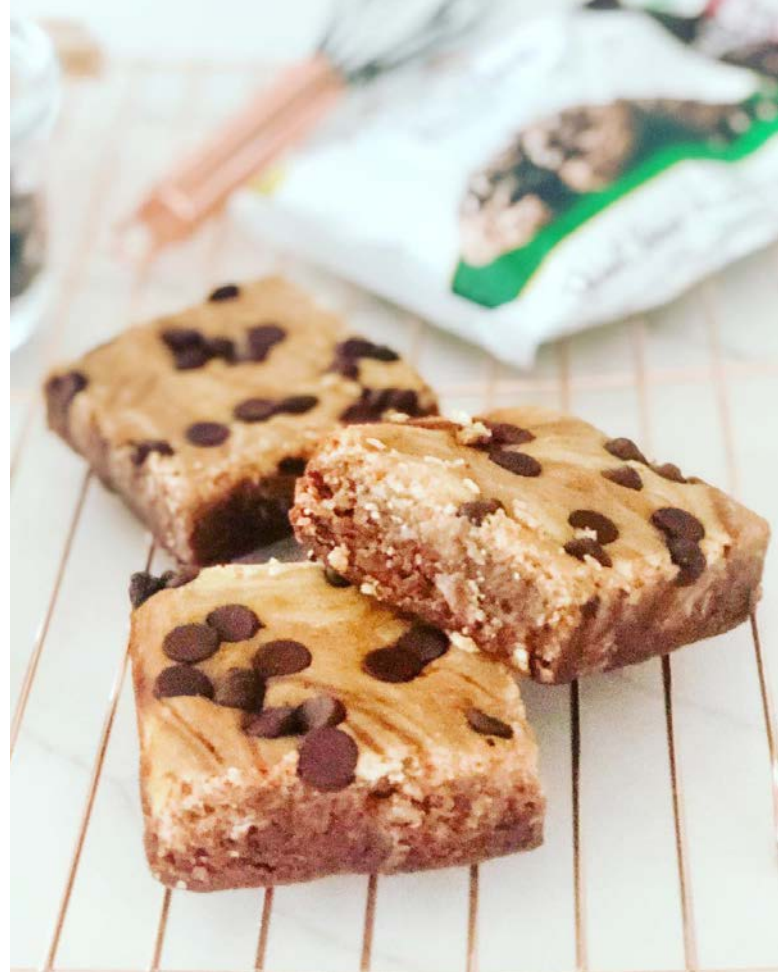
Russell Stover

Sugar Free Cheesecake Brownies

Cheesecake + Brownies = Bliss



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Makes approx. 20 servings

INGREDIENTS

Brownies

8 tbsp unsalted butter

4 oz [Russell Stover Sugar Free Dark Chocolate Baking Chips](#)

1 cup granulated white sugar replacement for baking

2 large eggs

1 tsp vanilla extract

2/3 cup all-purpose flour

Cheesecake

8 oz room temp cream cheese

1/3 cup granulated white sugar replacement for baking

1 large egg

1/2 tsp pure vanilla extract

1/2 cup [Russell Stover Sugar Free Semi-Sweet Baking Chips](#)

INSTRUCTIONS

Preheat oven to 350 degrees. Line 9x9 baking pan with parchment paper and spray with baking spray. Set aside.

Brownies: Melt butter and chocolate in small saucepan over medium-low heat; stir constantly until completely melted.

Remove from heat. Whisk in sugar, eggs and vanilla.

Add flour and carefully combine.

Transfer to parchment lined baking pan and set aside.

Cheesecake: In a food processor, whip cream cheese, sugar, egg yolk, and vanilla together until smooth.

Using a spoon, drop pieces of cheesecake batter on top of the brownie batter. Using a knife, swirl the two batters together until you have a marbled effect. Sprinkle with baking chips.

Transfer baking dish to oven and bake for 30-33 minutes.

Remove from oven and let cool for at least 2 hours.

[Purchase sugar free chips >](#)