

## CARAMEL CHEESECAKE BROWNIES

### INGREDIENTS

#### For the brownies

1/3 cup Dutch-processed cocoa  
1 1/2 teaspoons instant espresso (optional)  
1/2 cup plus 2 tablespoons boiling water  
2 ounces unsweetened chocolate, finely chopped  
4 tablespoons (1/2 stick) unsalted butter, melted  
1/2 cup plus 2 tablespoons vegetable oil  
2 large eggs  
2 large egg yolks  
2 teaspoons vanilla extract  
2 1/2 cups sugar  
1 3/4 cups unbleached all-purpose flour  
3/4 teaspoon table salt

#### For the topping

1 large egg  
1 (8 ounce) package cream cheese, softened  
1/2 teaspoon vanilla extract  
2/3 cup caramel ice cream topping

### DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Pour into prepared pan.

In another bowl, beat the cream cheese with an electric mixer until smooth. Beat in vanilla and egg until thoroughly blended. Spoon cream cheese mixture over brownie mixture in pan (need not cover completely); dollop with spoonfuls of caramel topping. Cut through mixture with knife several times for marbled design.

Bake 38-40 minutes or until toothpick comes out clean or almost clean; do not overbake. Let cool completely in the pan, 1-2 hours. Using foil overhang, lift brownies from pan. Cut into 2-inch squares and serve.