

# chattavore

## RED WINE CHEESECAKE BROWNIES

Prep time: 15-20 minutes

Cook time: 30-35 minutes

Makes 16 brownies (or double for 32 brownies, like I did)

Brownie Batter (adapted slightly from The Domestic Rebel)

- 1 cup semi-sweet or bittersweet chocolate chips
- 8 tablespoons unsalted butter
- 1/4 cup Merlot
- 2 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup cocoa powder
- 1/2 cup all-purpose flour
- pinch salt

Cheesecake Batter (from Smitten Kitchen)

- 8 ounces cream cheese at room temperature
- 1/3 cup granulated sugar
- 1 large egg yolk
- 1/4 teaspoon vanilla extract

1. Preheat the oven to 350 degrees. Line an 8x8 pan (or 9x13 pan, if you are doubling the recipe) with foil or parchment paper. Spray the foil or paper with nonstick cooking spray.
2. Place the chocolate chips and the butter in a medium saucepan set over medium-low heat. Cook, stirring frequently, until completely melted. Stir in the red wine and allow to sit for one minute.
3. Whisk the eggs into the chocolate mixture. Add the vanilla and sugar and whisk to combine. Whisk in the cocoa, flour, and salt until completely incorporated. Pour the brownie batter into the prepared pan and set aside.
4. In a medium bowl, whisk together all of the cheesecake batter ingredients until smooth (there may be a few lumps). Drop spoonfuls of the cheesecake batter all over the brownie batter. Drag a knife through the cheesecake batter until well-marbled.
5. Bake the brownies for 30-35 minutes. Remove from the oven and cool in the pan for 15 minutes, then use the parchment or foil like a sling to remove the brownies from the pan. Cool completely then cut into squares and serve.