- Prep Time: 30 minutes
- Cook Time: 1 hour 10 minutes
- Cooling & Chilling Time: 6 hours (or overnight)
- Total Time: 7 hours 40 minutes
- Servings: 12-16 slices
- Difficulty: Intermediate
- Intensity: Medium

Table of Contents

- Ingredients
  - For the Brownie Base:
  - For the Cheesecake Filling:
  - For the Caramel Topping:
- Equipment You'll Need:
- Instructions
  - Part 1: The Brownie Base (Time: 10 mins prep, 25 mins bake)
  - Part 2: The Cheesecake Filling (Time: 15 mins prep, 45-55 mins bake)
  - Part 3: The Caramel Topping & Assembly (Time: 10 mins prep)

- Nutrition Information (Estimated)

Ingredients

For the Brownie Base:

- ½ cup (1 stick / 113g) unsalted butter, melted
- 1 cup (200g) granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- ½ cup (65g) all-purpose flour
- ⅓ cup (30g) unsweetened cocoa powder
- ¼ teaspoon salt

For the Cheesecake Filling:

- 24 oz (680g) full-fat cream cheese, softened to room temperature

- 1 cup (240g) full-fat sour cream, at room temperature
- 1 cup (200g) granulated sugar
- 3 large eggs, at room temperature
- 1 teaspoon vanilla extract

For the Caramel Topping:

- 1 cup (200g) granulated sugar
- 6 tablespoons (85g) unsalted butter, cut into pieces, at room temperature
- ½ cup (120ml) heavy cream, at room temperature
- 1 teaspoon flaky sea salt (optional, for a salted caramel version)

Equipment You'll Need:

- 9-inch springform pan

- Parchment paper
- Electric hand mixer or stand mixer
- Large mixing bowls
- Medium saucepan
- Whisk
- Rubber spatula

Instructions

Part 1: The Brownie Base (Time: 10 mins prep, 25 mins bake)

1. Preheat & Prepare: Preheat your oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with a circle of parchment paper. Lightly grease the parchment as well.

2. Make the Brownie Batter: In a medium bowl, whisk together the melted butter and sugar until well combined. Beat in the vanilla and eggs, one at a time, until the mixture is smooth and glossy. In a separate small bowl, sift together the flour, cocoa powder, and salt. Gently fold the dry ingredients into the wet ingredients until just combined. Do

not overmix.

3. Bake the Base: Pour the brownie batter into the prepared springform pan and spread it into an even layer. Bake for 20-25 minutes, or until the edges are set and a toothpick inserted into the center comes out with moist crumbs. The center should be slightly fudgy.

4. Cool: Remove the pan from the oven and set it on a wire rack to cool completely. Do not remove the brownie from the pan. Reduce the oven temperature to 325°F (160°C).

Part 2: The Cheesecake Filling (Time: 15 mins prep, 45-55 mins bake)

1. Create a Water Bath: To prevent the cheesecake from cracking, a water bath is highly recommended. Once your brownie base is cool, wrap the bottom and sides of the springform pan tightly in two layers of heavy-duty aluminum foil. Place the wrapped pan inside a larger roasting pan.

2. Beat the Cream Cheese: In a large bowl, beat the softened cream cheese and sugar with an electric mixer on medium speed until smooth and creamy, scraping down the sides as needed. This can take 3-4 minutes.

3. Add Sour Cream & Vanilla: Beat in the sour cream and vanilla extract until fully incorporated.

4. Add the Eggs: Add the eggs one at a time, beating on low speed after each addition until just combined. Do not overmix at this stage to avoid incorporating air, which can

cause cracking.

5. Bake: Pour the cheesecake filling over the cooled brownie base. Place the roasting pan with the springform pan into the preheated oven. Carefully pour boiling water into the roasting pan until it reaches about halfway up the sides of the springform pan.

6. Bake to Perfection: Bake at 325°F (160°C) for 45-55 minutes. The cheesecake is done when the edges are set and slightly puffed, but the center still has a slight wobble (about a 2-3 inch area).

7. Cool Down: Carefully remove the springform pan from the water bath and discard the foil. Run a sharp knife around the inside edge of the pan to loosen the cheesecake. Let it cool on a wire rack for 1 hour at room temperature.

8. Chill: Transfer the cheesecake to the refrigerator and chill for at least 6 hours, preferably overnight. This is crucial for setting the final texture.

Part 3: The Caramel Topping & Assembly (Time: 10 mins prep)

1. Make the Caramel: While the cheesecake is chilling, make the caramel. In a medium, heavy-bottomed saucepan, heat the sugar over medium heat, whisking constantly. The sugar will clump and then melt into a clear liquid. Continue to cook until it turns a deep amber color.

2. Add Butter & Cream: Immediately add the butter and whisk until melted. The mixture will bubble up violently, so be careful. Once the butter is incorporated, slowly drizzle in the heavy cream while whisking constantly. The caramel will bubble up again. Keep stirring until smooth. Stir in the flaky sea salt, if using.

3. Final Assembly: Remove the cheesecake from the refrigerator. Carefully run a knife around the edge again and release the springform pan. Drizzle the warm caramel sauce over the top of the chilled cheesecake, allowing it to drip down the sides.

4. Serve: Slice and serve immediately, or keep refrigerated until ready to enjoy. For the cleanest slices, use a sharp knife dipped in hot water and wiped dry between each cut.

Nutrition Information (Estimated)

Per Serving (based on 14 slices):

- Calories: ~580 kcal
- Protein: ~8g
- Carbohydrates: ~55g
- Fat: ~38g
- Saturated Fat: ~22g
- Sodium: ~350mg
- Fiber: ~1g

- Sugar: ~45g