

An Elegant Cheesecake Gets Brownie Points



(NAPSA)—Chances are, this time of year brings visions of elegant parties dancing in your head—and many of those parties will feature one of the season's most dazzling and delicious desserts: Brownie Swirl Cheesecake. With its tender brownie crust and beautiful swirls of creamy cheesecake and dark, decadent brownie, it's a delicious ending to the perfect party.

Plus, the cheesecake is doubly easy to make because it starts with a double-chocolate brownie mix.

Brownie Swirl Cheesecake

Brownie Crust:

- 1 package (20 oz)**
Ghirardelli Double
Chocolate Brownie Mix
- 1 egg**
- ½ cup water**
- ½ cup vegetable oil**

Cheesecake:

- 16 oz (2 cups) cream cheese,**
softened
- ½ cup sour cream**
- 2 eggs**
- ¾ cup sugar**
- 1 teaspoon vanilla**
- ¼ cup water**

Preheat oven to 325°F. For Brownie Crust: In medium bowl, stir together brownie mix, egg, water and oil until moistened (about 40 strokes). Reserve ¾ cup brownie batter for cheesecake. Spoon remaining brownie batter into lightly greased, 9-inch springform pan. Bake 10-12 minutes.

For Cheesecake: Place cream cheese and sour cream in medium bowl. Using an electric mixer, mix on low speed 2 minutes or until smooth. Add eggs, one at a time, beating after each addition. Add sugar and vanilla and continue to mix until smooth. Spoon cream cheese mixture evenly over brownie crust. Add ¼ cup water to reserved brownie batter and mix well. Drop spoonfuls of brownie batter randomly over cream cheese mixture. Swirl with tip of knife to create marbled effect. Bake 55-60 minutes or until filling is set. Cool thoroughly. Store in the refrigerator. Makes 12 servings.

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