

From the kitchen of: Bethany Dattolo

"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..." Proverbs 31: 10,15a

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Almond Cheesecake Brownies

Brownies:

1/2 lb butter

8 oz. semi sweet chocolate chips

4 oz. unsweetened chocolate

3 eggs

1 TB instant coffee

1 TB vanilla

1 1/4 cups sugar

3/4 cup flour

1 1/2 tsp. baking powder

1/2 tsp. salt

Cheesecake:

16 oz. cream cheese, softened

1/2 cup sugar

2 eggs

2 tsp. almond extract

Preheat the oven to 350*.

Over a double-boiler, melt the butter, the semisweet chocolate, and the unsweetened chocolate.

Stir until smooth and allow to cool slightly.

In a large bowl, stir the eggs, coffee, vanilla, and sugar together.

Combine the chocolate and sugar mixtures and stir well.

Sift together the flour, salt, and baking powder and add to the chocolate/sugar mixture.

Pour batter into a greased 9x12 pan.

In a food processor, combine the softened cream cheese, sugar, eggs, and almond extract. Whip until smooth.

Add dollops of the cheese mixture into the pan of batter and spread or swirl together with a knife.

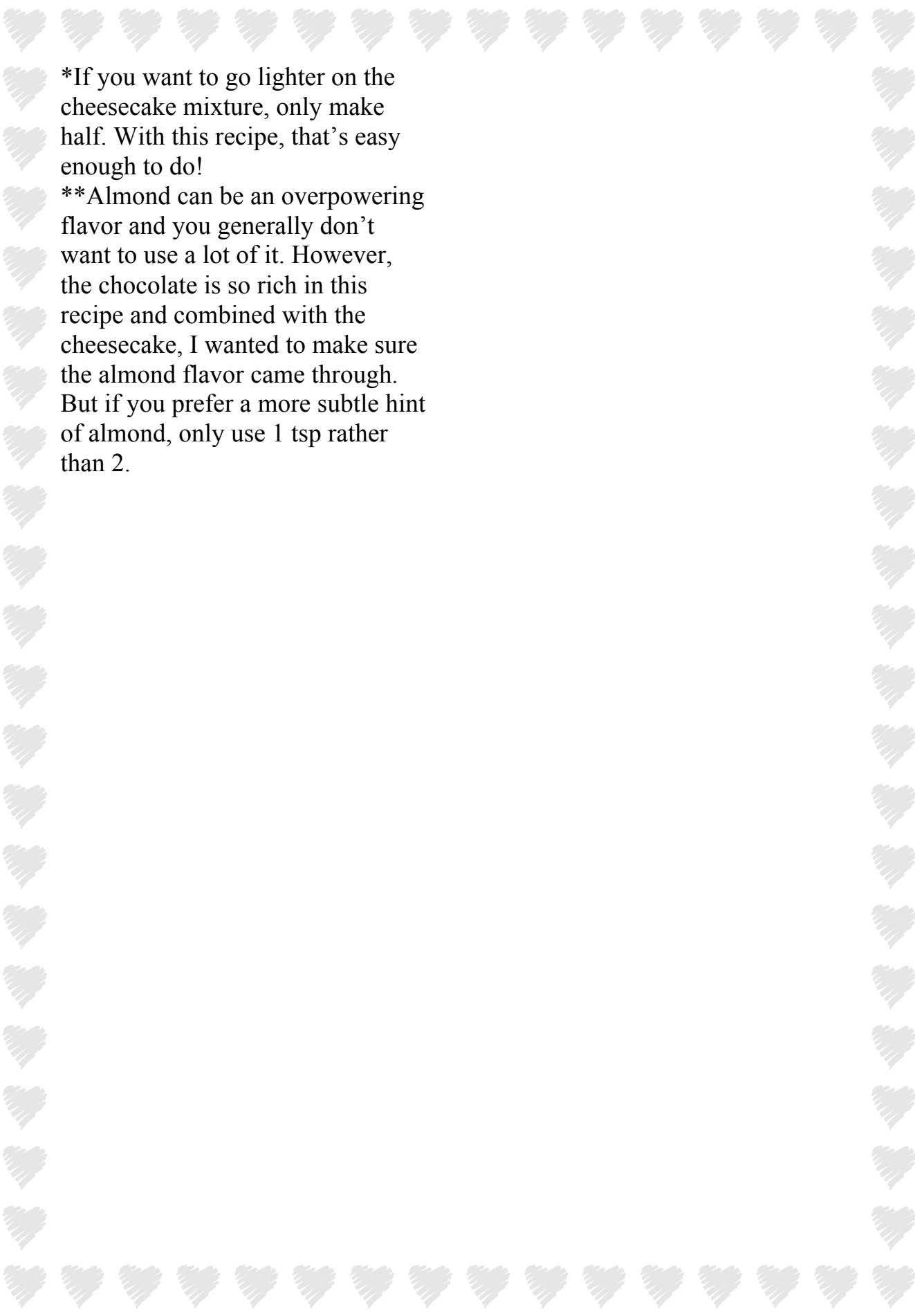
Bake 30-35 minutes.

Allow to cool slightly and then enjoy!



Cook's Tips:

There are a couple things in this recipe that can be adjusted according to taste—these are just the proportions we prefer.



*If you want to go lighter on the cheesecake mixture, only make half. With this recipe, that's easy enough to do!

**Almond can be an overpowering flavor and you generally don't want to use a lot of it. However, the chocolate is so rich in this recipe and combined with the cheesecake, I wanted to make sure the almond flavor came through. But if you prefer a more subtle hint of almond, only use 1 tsp rather than 2.