



## **mint cheesecake brownie cups;**

1. (minht cheez-kehk brohwn-ee cuhpz) *noun*. Rich chocolate brownie, topped with creaming mint chocolate chip cheesecake.
2. Produces 12 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 350.

### **Ingredients;**

#### *Brownie*

- $\frac{1}{2}$  c. flour
- 1 c. sugar
- $\frac{1}{4}$  c. cocoa powder
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{2}$  c. butter, melted
- 2 eggs

#### *Mint Cheesecake*

- 8oz cream cheese, softened
- $\frac{1}{4}$  c. sugar
- 1 egg
- $\frac{1}{2}$  tsp. mint extract
- 4 drops green food coloring
- $\frac{1}{2}$  c. mini chocolate chips

### **Instructions;**

#### *Brownies*

1. Melt the butter in a small dish and let sit to cool slightly. Add the dry ingredients and whisk together in a bowl until combined.
2. Add the butter and eggs and beat until smooth. (Ensure butter is cool so as not to scramble the eggs.) Set aside.

#### *Mint Cheesecake*

3. In a separate bowl, mix the cream cheese and sugar until smooth.
4. Add in the egg, mint extract, food coloring, and beat until smooth.
5. Line a 12-cupcake pan with paper liners, and fill each cup half full of brownie and top with mint cheesecake mixture.
6. Bake 25-30 minutes, and let sit for 10+ minutes to set.