Kahlua Cheesecake Brownies

Yield: 24 servings
9x13-inch baking pan, prepared with foil and sprayed parchment paper
Preheat oven to 350°F

Cheesecake Layer

8 ozs	cream cheese	2 large	eggs
2 tbsp	unsalted butter	2 tbsp	sour cream
1/2 cup	granulated sugar	1 tsp	pure vanilla extract
1 tbsp	all purpose flour		

1. Prepare the cheesecake layer by combining the cream cheese and butter in a mixing bowl on medium speed for about 1 minute.

2. Blend in the sugar and flour. Add eggs, sour cream and vanilla, beat until smooth. Set aside.

Kahlua Brownie Layer

8 ozs	semi-sweet chocolate, melted and cooled	1 tsp	pure vanilla extract
		1/4 tsp	salt
1/2 cup	unsalted butter	1/2 cup	all-purpose flour
1/2 cup	sugar	2 ozs.	semi-sweet chocolate, melted and cooled
2 large	eggs		
2 tbsp	Kahlua		

1. Beat the butter in a mixing bowl for 1 minute until smooth gradually beat the sugar and the eggs one at a time. Continue to beat for 2 minutes. Add the Kahlua, vanilla, salt, and the chocolate. Quickly add in the flour just until blended. Pour into the bottom of the prepared pan.

2. Carefully pour the cheesecake mixture onto the top of the brownie batter trying not to mix the two. Dollop the semisweet chocolate onto the top, using a knife drag the chocolate through the cheesecake batter to make swirls.

3. Bake until firm and the top looks like its is going to crack, about 40 to 45.

4. Cool in the pan before slicing.