

Triple Layer Brownie Bar

Brownie Bottom

½ All Purpose Flour
1 C Sugar
1 C Cocoa Powder
¼ tsp Salt
½ C Unsalted Butter, melted
½ tsp Vanilla Extract
2 Eggs, room temperature
1 C Milk Chocolate Chips

Cheesecake Filling

2 8oz Cream Cheese, room temperature
½ C Sugar
2 Eggs, room temperature
1 T All Purpose Flour
¼ tsp Salt
½ White Chocolate Chips

Cookie Dough Top

¾ C All Purpose Flour
⅓ Cup Brown Sugar
¼ Cup Sugar
¼ tsp Salt
¾ C Milk Chocolate Chips
4 T Unsalted Butter, room temperature
1 tsp Vanilla Extract
2 T Milk

Preheat oven to 325 degrees. Line a 8x8 metal pan with aluminum foil leaving some over the edges. Spray with baking spray and set aside.

Brownies

In an electric mixing bowl, combine butter, sugar, cocoa powder and salt. Mix well. Mix in vanilla and eggs one at a time. Blend well. Mix in flour and blend well. Spread brownie batter into prepared pan. Bake for 10 minutes, remove from oven and let cool.

Cheesecake Filling

In an electric mixing bowl, mix the cream cheese and sugar until well blended and smooth. Mix in eggs, flour, salt on low speed. Melt white chocolate in the microwave and mix into cream cheese mixture. Pour batter over brownie layer.

Cookie Dough Topping

In an electric mixing bowl, mix butter, brown sugar, sugar, salt, vanilla and milk. Once mixture is smooth, switch to low speed and add flour. Once well combined, mix in chocolate chips. Place cookie dough topping on top of the cheesecake filling.

Bake at 325 degrees for 50 minutes or until cheesecake filling is set. Cool to room temperature. Refrigerate for 2 hours.