

# Dulce de Leche Brownie Cheesecake Brownie Bars

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: 16 mini or 9 medium bars

Total time: 1 to 1.5 hours plus chilling time

Active time: 30 to 40 minutes in intervals

Equipment: 8 x 8 baking pan, stand or electric handheld mixer, parchment paper, large skillet, large glass bowl

## My Prep:

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## Ingredients:

### Brownie Layer

- Organic free range butter – 7 TBSP
- Natural granulated sugar –  $\frac{1}{2}$  cup + 2 TBSP, 130g
- Unsweetened cocoa powder –  $\frac{1}{4}$  cup + 3 TBSP, 50g
- Vanilla extract –  $\frac{1}{2}$  Tsp
- Fine sea salt –  $\frac{1}{4}$  Tsp
- Organic free cage eggs – 1
- Unbleached organic all purpose flour –  $\frac{1}{4}$  cup + 3 TBSP, 65g
- Mini semi-sweet chocolate chips –  $\frac{1}{2}$  cup, 90g

## Steps:

To prepare your 8 x 8 pan:

Cut a piece of cold butter and rub the bottom and sides of your pan. Rub the outer sides as well. This will serve as “glue” to keep the parchment paper on place.

Cut 2 - 8” x 16” parchment paper pieces. Place one paper centered into the pan and press through the bottom and sides, inside and out. Rub a bit of butter in the center place the other piece of paper across. Again press the paper so it folds the pan. Place it in the fridge.

## Cheesecake Layer

- Cream cheese, at room temperature – 2 - 8 oz packages, 452g
- Natural granulated sugar –  $\frac{3}{4}$  cup, 150g
- Organic free cage eggs – 2, large
- Egg yolks – 1, from large eggs
- Unbleached organic all purpose flour – 2 TBSP, 18g
- Lemon juice – 1 TBSP, about the juice of half a medium lemon
- Vanilla paste or pure vanilla extract –  $\frac{1}{2}$  Tsp

## Dulce de Leche Layer

- 1-15 oz. can of dulce de leche

My recipe highlights:

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Extra notes:

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To make the brownie layer:

Preheat oven to 350°.

Put butter in a large glass bowl and place it on a large skillet filled with some water. Heat it over medium heat until melted. Add the sugar and stir until the sugar dissolves into the butter. You'll end up with a paste that is smooth and just a bit grainy. Take it out of the skillet and let it cool down.

After the butter mixture has cooled down mix in the cocoa powder. Add the vanilla and salt and stir. Add the egg and mix well. Add the flour and gently mix just until you can't see streaks of flour. Add the semi-sweet chocolate chips or chunks and mix them in.

Transfer the batter to the pan and press it down with your hands to make it even. Bake for 20 minutes. While the brownies bake, prepare cheesecake filling.

Take the brownies out of the oven and increase oven temperature to 425°. If possible, place a large baking tray at the bottom rack of the oven and fill it with water more than half.

To make the cheesecake filling:

Either in the bowl of a stand up mixer and using the whisk attachment or in medium bowl using an electric hand mixer with the beaters attached, beat together in medium speed the cream cheese for 3 minutes. Add the sugar and mix for 1 minute, making sure there is no sugar on top of the bowl.

Decrease speed to low and add the eggs and egg yolk, one at a time. Add flour, lemon juice and vanilla paste, waiting a few seconds before each addition to allow each ingredient to incorporate well. Scrape the wall of the bowl between additions, if needed. Stop mixing as soon as everything is well incorporated.

When the oven is ready on 425°, pour cheesecake mixture over brownie layer. Bring pan to oven and bake for 5 minutes and then drop oven temperature to 275°.

Bake for 15 to 20 minutes, until the mixture looks shiny and firm but not dry. It should be a bit jiggly in the center. If it's too wobbly, bake it for 1 or 2 more minutes.

When time's up, turn oven off and open the door by half. Wait about 10 minutes before retiring the pan. Let the cheesecake cool down. Chill for 20 minutes before spreading the dulce de leche.

To spread the dulce de leche:

Warm the dulce de leche about three times in 10 seconds intervals to make it spreadable. Spread over cheesecake layer with a spatula or the back of a spoon. Chill for a few hours or overnight to set the dulce de leche.

Taking the bars out:

Pull up one side of the bars at a time using the parchment paper just until you feel the bars are coming up. After releasing the four sides, gently pull two of the sides until they come out. Cut in squares. Store them in the fridge.

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