

Mexican Brownie Bottom Cheesecake

Yield: 10 - 12 servings

For the crust:

Boxed brownie mix, family size (for a 9- x 13-inch pan)

Ingredients listed on the brownie box

2 teaspoons cinnamon

1/2 teaspoon cayenne pepper (optional)

1/2 cup chocolate chips (optional)

For the cheesecake:

3 (8 oz) packages cream cheese, softened

3/4 cup sugar

1 teaspoon vanilla

1 tablespoon cinnamon

1/2 cup sour cream

3 eggs

Cayenne pepper for garnish, if desired

Preheat oven to 350°F. Grease an 8- or 9-inch springform pan with non-stick spray.

For the crust:

Mix the brownies according to the package directions, mixing in the spices to the dry ingredients. Stir in the chocolate chips. Pour the batter into the prepared springform pan and bake for the directed time. Allow to cool to room temperature.

For the cheesecake:

Meanwhile, reduce oven heat to 325°F. In the bowl of a stand mixer or using a hand mixer, beat the cream cheese, sugar, cinnamon, and vanilla until well blended, scraping down the sides of the bowl as necessary. Stir in the sour cream. Mix in the eggs on low speed until just blended. Pour the mixture over the brownie crust.

Place the springform pan on a rimmed cookie sheet and place in the oven. Pour about 3/4-inch of water into the baking sheet, so it surrounds the springform pan. Bake at 325°F for 1 hour and 5 minutes or until the center is almost set. The center of the cheesecake should jiggle slightly, but the outer 3 inches or so should be firm. (Mine took about 1 hour and 15 minutes.) Turn off the oven and crack open the oven door. Leave the cheesecake to cool in the oven until you are able to pick up the pan without using oven mitts. Transfer the pan to the counter-top and let cool to room temperature. Cover with plastic wrap and refrigerate at least 4 hours or overnight.

Run a knife around the rim of the pan to loosen the cake. Remove the outer rim of the pan, slice, and serve with a dusting of cayenne pepper (optional).

Source: [Buns in my Oven](#), originally [Perrys' Plate](#)