

Cheesecake and Brownie Cake So Good It's Addictive

Cheesecake and brownie cake is the dessert mashup we never knew we were missing until now. It begins with a rich fudgy brownie base and is topped with a smooth creamy vanilla cheesecake filling. This showstopper blends indulgent comfort and bold flavor in every bite. Whether you're after a layered cake for a weekend treat or planning something special for a celebration this recipe keeps it simple while packing serious taste.

Get ready to fall head over heels for this delicious fusion where Soulful Flavors Honest Cooking turns everyday ingredients into something truly unforgettable.

What is a Cheesecake and Brownie Cake?

Is a rich, two-layer dessert with a fudgy brownie base and a smooth vanilla cheesecake top. Baked together, it creates the perfect balance of chocolate and cream. Ideal for holidays or special occasions, it's a crowd-pleaser that's both elegant and deeply satisfying.

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Cheesecake and Brownie Cake: Where Two Classics Become One Irresistible Dessert

From My Abuela's Kitchen to This Modern Classic

The first time I tasted cheesecake and brownie cake I was around twelve. My abuela handed me a wooden spoon coated in batter. But this wasn't just any batter. It was half cheesecake and half brownie. She had run out of graham crackers and decided to improvise.

That moment changed everything. The result brought together the soul of a New York cheesecake with the heart of a Brooklyn brownie, Dense, chocolatey, and unapologetically rich. That blend of tradition and bold flavor inspired this recipe. It is a dessert that tells a story through its layers.

Why This Cheesecake and Brownie Cake Is Worth Making

This cheesecake and brownie cake is more than just a mashup. It is a carefully crafted dessert with clear and defined layers. A fudgy brownie base holds up a thick vanilla cheesecake filling. Together they create a sliceable centerpiece that never fails to impress.

Whether you are baking for a birthday, hosting brunch, or simply treating yourself over the weekend this dessert delivers. It holds its shape beautifully even with the optional chocolate ganache topping. It is just as eye-catching as it is delicious.

If you are looking for more layered cake ideas you might also love the [Heaven on Earth Cake Recipe](#) That Wins Every Time. It is a dreamy blend of pudding and cherries.

And just like every recipe from my kitchen this one is made with Soulful Flavors Honest Cooking, rich in taste, simple in method, and always made with heart.

Close-up of Cheesecake and Brownie Cake with thick ganache drizzle

Cheesecake and Brownie Cake: 5 Decadent Power Tips

No reviews

- Author: [Aaron recipes](#)
- Total Time: [8 hr 10 min](#)
- Yield: [8–12 slices 1x](#)
- Diet: [Vegetarian](#)

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Description

A rich layered dessert combining a cocoa powder brownie base with a creamy vanilla cheesecake filling and finished with a glossy chocolate ganache. This make-ahead cake is perfect for holidays, birthdays, or whenever you're craving a bakery-style treat at home.

Ingredients

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Scale 1x 2x 3x

For the brownie base:

- ☐ 1 cup (125 grams) all-purpose flour or gluten-free blend
- ☐ 3/4 cup (86 grams) Dutch-process cocoa powder
- ☐ 1/4 teaspoon salt
- ☐ 3/4 cup + 2 tbsp (196 grams) melted butter or refined coconut oil
- ☐ 1 1/2 cups (300 grams) granulated sugar or coconut sugar
- ☐ 1 tbsp vanilla extract
- ☐ 3 large eggs, room temperature

For the cheesecake filling:

- ☐ 1 lb (450 grams) full-fat cream cheese, room temperature
- ☐ 1/2 cup (100 grams) granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ 1/8 tsp salt
- ☐ 1/2 cup (115 grams) sour cream, room temperature
- ☐ 2 large eggs, room temperature

For the ganache:

- ☐ 1/4 cup heavy cream
 - ☐ 1/2 cup (85 grams) semi-sweet chocolate, finely chopped
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Line the bottom of a 9" springform pan with parchment and grease just 1" up the sides.
2. In a medium bowl, whisk flour, cocoa powder, and salt.
3. In a large bowl, mix melted butter, sugar, and vanilla. Add eggs one at a time, mixing until combined.
4. Add dry ingredients to wet and stir until just incorporated. Pour into pan and bake for 15–20 minutes until sides are set.
5. Cool for 20 minutes. Reduce oven to 325°F (167°C).
6. In a new bowl, beat cream cheese and sugar until smooth. Add vanilla, salt, and sour cream. Mix until just combined.
7. Add eggs one at a time, beating gently. Do not overmix.
8. Wrap the springform pan with foil and place in a larger roasting pan.
9. Pour cheesecake batter over the brownie. Smooth the top.
10. Boil water and pour into roasting pan halfway up the sides.
11. Bake for 35 minutes. Open oven door slightly and let cool for 1 hour.
12. Remove and cool on rack for 2 hours, then refrigerate at least 4 hours.
13. For the ganache, heat cream until steaming. Pour over chocolate, let sit, then stir until smooth.
14. Cool ganache 20–30 minutes, then drizzle or pipe over chilled cake. Slice and serve.

Notes

Use high-quality cocoa for best flavor.

Can be made gluten-free using buckwheat, teff, or certified GF flour blends.

Cheesecake and brownie cake freezes beautifully in slices up to 3 months.

This rich layered dessert is ideal for holiday gatherings or weekend baking.

- Prep Time: 35 min
- Cook Time: 50 min
- Category: Cake, Cheesecake
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 470
- **Sugar:** 34g
- **Sodium:** 180mg
- **Fat:** 30g
- **Saturated Fat:** 17g
- **Unsaturated Fat:** 11g
- **Trans Fat:** 0g
- **Carbohydrates:** 42g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 115mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Baking the Perfect Cheesecake and Brownie Cake Every Time

The Base: Fudgy Brownie Meets Bold Flavor

The brownie layer serves as the foundation of this cheesecake and brownie cake. It is not just a bottom layer, It is the base that carries the whole dessert. A well-balanced mix of Dutch-process cocoa, butter, and just enough flour gives it that dense yet moist texture. Brownies are best slightly underbaked, so the center should be just set and a little gooey. This gives you deep chocolate richness that beautifully contrasts with the creamy top.

If you've tried our [Mandarin Orange Cake Recipe](#) You'll Love, you already know how essential balance and moisture are. This brownie layer brings that same philosophy where structure meets soul.

Prepping the Springform Pan and Oven

A 9-inch springform pan is essential for this cheesecake and brownie cake. Line the bottom with parchment and lightly grease about an inch up the sides. This helps the brownie set properly and gives the cheesecake a clean edge.

Position the oven rack in the lower third to help both layers bake evenly. When baking two textures in one dessert, even heat is everything. Every detail supports the rich flavor you expect from Soulful Flavors Honest Cooking.

Fork cutting into layered Cheesecake and Brownie Cake

Cheesecake and Brownie Cake Filling: Creamy, Tangy, Perfect

Mixing the Cheesecake Layer Like a Pro

This is where the cheesecake and brownie cake really shines. The cheesecake layer is smooth and tangy but never too heavy. Let your cream cheese, sour cream, and vanilla extract come to room temperature. Beat them together until smooth and creamy, but avoid overmixing since too much air can cause cracks.

The mixture should be silky and spread easily over the brownie layer. A delicious vanilla cheesecake filling ties everything together and truly takes the dessert to the next level.

If you are a fan of creamy textures with a hint of depth try the [Banana Pudding Poke Cake Recipe Made Easy](#).

Water Bath Tips for a Crack-Free Finish

Once the cheesecake layer is ready wrap the springform pan in heavy-duty foil and place it in a larger roasting pan. Pour boiling water into the pan until it reaches halfway up the sides. This water bath protects your cheesecake and brownie cake from temperature shocks and helps it bake evenly. Let it cool inside the oven with the door slightly open before moving it to the fridge. You will end up with a smooth top that looks as good as it tastes.

Soulful Flavors Honest Cooking is all about taking the time to do it right because great flavor is always worth the effort.

Finishing the Cheesecake and Brownie Cake with Ganache

How to Make a Silky Chocolate Ganache Topping

The finishing touch for this cheesecake and brownie cake is a glossy chocolate ganache that adds depth and elegance. It is easy to make yet brings a luxurious finish. Heat heavy cream until steaming and pour it over finely chopped semi-sweet chocolate. Let it rest for a few minutes before stirring until smooth and rich. Allow the ganache to cool for about twenty minutes until it thickens a bit. Then it's ready to drizzle or pipe over each slice or the whole cake.

For an even more indulgent treat, double the ganache recipe and cover the entire top and sides of the cake. This creates a rich chocolate shell that pairs perfectly with the fudgy brownie base and creamy cheesecake filling. The texture contrast is just as delightful as the flavor in every bite.

Serving Suggestions That Maximize Impact

After the ganache has set, let the cake chill briefly again before slicing. Use a warm knife for clean cuts and wipe between each slice. This keeps presentation neat and polished. For an eye-catching finish garnish with fresh berries chocolate curls or a light dusting of espresso powder. Ganache also helps seal in moisture so the cake stays fresh longer.

If you are a fan of rich chocolate flavors take a look at our [Oreo Cake Ice Cream Recipe](#) for another indulgent dessert packed with texture and flavor.

Adapting Cheesecake and Brownie Cake for Special Diets

Gluten-Free Variations Without Compromise

Making a gluten-free cheesecake dessert is simple with a few smart flour swaps. The brownie layer in this cheesecake and brownie cake works well with a 1-to-1 gluten-free blend, teff flour, or light buckwheat. For best results measure by weight to keep the texture moist and avoid crumbling. Each flour brings its own flavor.

Ganache-covered Cheesecake and Brownie Cake on a white plate

Buckwheat brings a gentle earthiness, while teff adds a nutty flavor that deepens the chocolate's richness. Even with these changes the brownie base stays dense and chewy as it should.

This version offers a layered dessert that everyone can enjoy. The creamy cheesecake and the chocolate brownie remain perfectly balanced bite after bite.

Whole Grain Options and Nutrient Boosts

For a fiber boost or less refined flour try white whole wheat flour in the brownie layer. It creates a brownie with a wholesome feel while still satisfying that rich dessert craving. It is a great option for everyday baking or lighter celebrations.

If you enjoy healthy swaps be sure to check out our Easy [Cloud Cake Recipe](#) for a light dessert built with simple versatile ingredients.

Whether you are baking for special diets or just exploring new ideas this cheesecake and brownie cake proves you can have indulgence and inclusivity in one beautiful treat.

How to Make Cheesecake and Brownie Cake Ahead of Time

Planning and Chilling for Flawless Results

One of the best things about cheesecake and brownie cake is how well it holds up when made in advance. It is ideal for holidays, parties, or any time you want dessert ready without last-minute baking. Once fully baked and cooled at room temperature, it needs at least four hours in the fridge to chill. Overnight chilling is even better. This resting time allows the layers to firm up and the flavors to deepen, resulting in a cake that slices clean and tastes even better the next day.

Wrap the pan tightly in plastic or place slices in an airtight container. The brownie cheesecake base remains moist and decadent, while the cheesecake layer firms up beautifully. This kind of prep makes it a reliable dessert you can make ahead without giving up flavor, texture, or appearance.

Freezing and Reheating Options

Cheesecake and brownie cake also freezes well for up to three months. Wrap individual slices in parchment paper and store them in a zip-top bag or sealed container. When ready to serve, thaw in

the fridge overnight or let sit at room temperature for about an hour. The texture holds up beautifully, with the brownie cheesecake remaining moist and delicious.

If you love desserts you can make in advance, try our [Carrot Cake Banana Bread](#) Slices for another flavorful option that lasts.

With the right planning, this cake goes from weekend treat to showstopping centerpiece whenever you need it.

Why This Dessert Is a Standout at Every Celebration

A Layered Showstopper Everyone Loves

Cheesecake and brownie cake always feels festive. The visual contrast between layers is striking, but the magic is in the texture. The brownie cheesecake combo delivers two classics in one dessert. A rich chocolate base pairs perfectly with a creamy vanilla cheesecake layer for a harmonious combination. That combination not only looks great on a dessert table but also slices beautifully for a clean, picture-perfect presentation.

The flavor pairing is just as appealing. Familiar notes of deep cocoa and creamy vanilla are comforting yet elevated when layered this way. It is the kind of dessert people remember and request again.

Ideal for Holidays, Birthdays, and Gatherings

This cake is more than a weekend bake. It fits right in at holiday tables, birthday parties, or elegant dinners. Add seasonal toppings to make it special, Sugared cranberries in winter or fresh raspberries in summer bring color and flavor. No matter the time of year, cheesecake and brownie cake is a versatile dessert that fits any occasion.

For another showstopping layered dessert, check out our [Mandarin Orange Cake Recipe](#). It offers a playful take on cheesecake texture in a fun new form.

Whether you are sharing it at a potluck or placing it at the center of your celebration table, this cheesecake and brownie cake delivers all the richness and style of a bakery dessert, made right in your own kitchen.

Conclusion: The Bold Beauty of Cheesecake and Brownie Cake

Cheesecake and brownie cake is a dessert that brings together two classics in one irresistible slice. The deep chocolate brownie base gives structure, while the creamy cheesecake topping adds a smooth contrast. The result is rich, balanced, and always satisfying.

What makes it even better is its versatility. Use gluten-free flour, add chocolate drizzle, or top with berries or whipped cream. You can make it ahead, store it in the fridge, and still enjoy the same great flavor and texture.

Slice of rich Cheesecake and Brownie Cake with ganache swirl

Every step, from baking and layering to cooling and finishing, leads to a dessert that feels truly special. If you love treats that offer both comfort and creativity, this one belongs in your recipe collection.

Looking for another layered treat that's just as showstopping? Check out our [Heaven on Earth Cake Recipe That Wins Every Time](#), a creamy cherry dessert that's full of flavor.

Cheesecake and brownie cake is more than a dessert. It is a reminder that the best flavors often come from bold combinations. This is the kind of cake people talk about long after the last bite is gone.

If this **cheesecake and brownie cake** recipe sparked your love for bold, layered desserts, there's so much more waiting for you. I share weekly baking inspiration, flavor-packed meal ideas, and behind-the-scenes tips on both my [Pinterest](#) and [YouTube](#) channels. These platforms are where I dive deeper, breaking down techniques step by step, sharing recipe tweaks, and giving you a closer look at the soulful cooking that happens in my kitchen.

Frequently Asked Questions About Cheesecake and Brownie Cake

What is a cheesecake brownie?

A cheesecake brownie combines a rich fudgy brownie base with a creamy cheesecake topping. Both layers are baked together in the same pan, creating a dessert that is bold in flavor and texture. Unlike marbled versions, cheesecake and brownie cake has clean layers for a more polished look.

How to make cheesecake brownies in a preppy kitchen?

To make cheesecake brownies with precision, bake them in two steps. Start with the brownie layer and bake until the edges are set but the center stays soft. While it cools slightly, prepare the cheesecake mixture and pour it over the base. Finish baking using a water bath for even heat and to prevent cracks. Cooling and chilling are key steps that ensure the texture stays creamy and firm.

Can you make brownies in a springform pan with brownie mix?

Yes, a springform pan is ideal for cheesecake and brownie cake. It helps create neat, tall layers and makes unmolding simple. When using a boxed brownie mix, follow the mixing instructions, pour into the pan, and bake until the edges are firm but the middle remains slightly soft. This sets the perfect base for your cheesecake layer.

Do you have to refrigerate cheesecake brownies?

Absolutely. Since the cheesecake layer includes cream cheese and eggs, refrigeration is essential for both safety and texture. Once the cake cools, store it in an airtight container in the fridge for up to four days. It also freezes well. Wrap individual slices tightly and thaw them overnight in the fridge when ready to serve.

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