

Betty's Bluegrass Cheesecake Brownies Recipe



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In this video, Betty a wonderful Kentucky dessert, Bluegrass Cheesecake Brownies. I did not create this recipe. It came from Kate Savage, who owns Lexington, Kentucky's Blue Ribbon Catering. This recipe was published in the April, 2010 issue of Kentucky Monthly magazine. I think this is a great recipe. It's not for dieters, but for everyone else, it is definitely worth your time and resources to give it a try!

Ingredients:

1 ½ pounds semisweet chocolate
6 ounces butter
1 ½ cups sugar
6 eggs
6 cups flour (either plain or self-rising)
1 tablespoon vanilla
1/3 cup good-quality bourbon (I used Maker's Mark Kentucky Bourbon Whisky, but you may substitute 1/3 cup fruit juice in the place of the bourbon.)
1 ½ pounds cream cheese
1 ½ cups sugar
6 eggs
2 tablespoons flour
1 tablespoon vanilla
½ cup sour cream

Melt the chocolate in a heavy saucepan over medium heat, stirring constantly. Cream butter and sugar together in a large mixing bowl. Add the eggs, one at a time and beat well. Combine the flour with the egg mixture. Add the vanilla and bourbon (or fruit juice), and mix. Pour in the melted chocolate and stir until smooth. Pour into a prepared (greased) 13-inch by 9-inch pan.

Beat cream cheese in a large mixing bowl at high speed until light and fluffy. Gradually add the sugar, beating well. Add the eggs, one at a time, until well incorporated. Stir in the flour and vanilla.

Fold in the sour cream.

Gently pour the cream cheese mixture on top of the chocolate mixture in the pan, being careful not to disturb it. Bake in a preheated oven at 375 degrees for 45-50 minutes, until set. Serve with mint ice cream. (I just use a sprig of mint for garnish.) Cool and cut into 2-inch squares. Store the remaining brownies in the refrigerator, or freeze them for use later on. These Bluegrass Cheesecake Brownies are decadently delicious! Enjoy!!! --Betty