

Brownie Sundae Cheesecake



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Crust

- 2 cups brownie crumbs
- 4 tablespoons butter, melted

Cheesecake Filling

- 3 ounces cream cheese, softened
- 1/4 cup powdered sugar
- 1/4 teaspoon vanilla extract

Whipped Cream

- 1 (16 ounce) container heavy whipping cream
- 2 tablespoons granulated sugar

Pudding Filling

- 1 (3.9 ounce) package instant chocolate fudge pudding mix
- Cold milk
- Miniature semi-sweet chocolate chips
- Cocoa powder

Chill a large mixing bowl and wire whisk attachment for an electric mixer

In a medium bowl, combine brownie crumbs and butter. Pat into an ungreased 9 inch tart pan and chill.

In a medium bowl, beat cream cheese and powdered sugar until fluffy. Add vanilla extract. Mix well and set aside.

Using the chilled bowl and wire whisk attachment, whip whipping cream until firm with an electric mixer on high speed. Reduce speed to low and gradually add granulated sugar. Return mixer to high speed and whip cream until stiff. Reserve and chill half of whipped cream for topping. Gently fold remaining half of whipped cream into Cheesecake Filling. Spread filling over crust and chill pie for 1 to 2 hours.

Prepare pudding mix and milk according to manufacturer's directions for pie filling. Chill 5 minutes before topping pie. Sprinkle top of Cheesecake Filling with chocolate chips. Spread pudding over top. Chill until ready to serve.

To serve, sprinkle top of pie with additional chocolate chips and pipe with reserved whipped cream. Garnish with cocoa powder.

Serves 6

Cook's Note: *Electric mixer required.* Do NOT use whole milk when making pudding. This recipe was prepared using 1 3/4 cups cold fat free milk.