

Pop the Bubbly Brownies

INGREDIENTS

Brownie Layer:

1 cup all-purpose flour
¼ cup unsweetened cocoa powder
¼ tsp salt
½ cup unsalted butter, softened
½ cup granulated sugar
½ cup brown sugar, packed
2 large eggs
1 tsp LorAnn Oils Vanilla Extract

Cheesecake Layer:

8 oz. cream cheese, softened
6 oz. cup plain Greek yogurt
2 large eggs
¼ cup granulated sugar
2 Tbsp all-purpose flour
1 tsp LorAnn Oils Vanilla Extract
½ tsp LorAnn Oils Super-Strength Sparkling Wine Flavor



INSTRUCTIONS

1. Preheat oven to 350° F. Spray an 8x8-inch baking pan with non-stick cooking spray and line with parchment paper. Set aside.
2. In a medium bowl, whisk together flour, cocoa powder, and salt. Set aside.
3. In a large bowl, or in a stand mixer bowl fitted with a paddle attachment, mix butter, sugar, and brown sugar until light and fluffy.
4. Add eggs and LorAnn Oils Vanilla Extract. Beat until well combined.



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INSTRUCTIONS (Cont.)

5. Add dry ingredients and mix until combined. Spread the brownie batter into the prepared pan, smoothing to an even layer.
6. For the cheesecake layer, mix softened cream cheese, Greek yogurt, and eggs until smooth in a large bowl, or in a stand mixer bowl fitted with a paddle attachment.
7. Add sugar, flour, LorAnn Oils Vanilla Extract, and LorAnn Oils Sparkling Wine Flavor. Mix until well combined. Spread the cheesecake mixture on top of the brownie batter, spreading evenly.
8. Bake for 40–50 minutes, or until edges start to brown. Place the pan on a wire rack to cool, then chill for 2–3 hours before lifting out of the pan and slicing into squares.

