**Passover Brownies: The Ultimate Cheesecake Brownie**

*This recipe combines my Mom’s cheesecake recipe, with her Passover brownies. I make this for Shavuot either in a graham cracker crust or with a non Passover brownie recipe. When I am really pressed for time, I just use a ready made brownie mix from the box!*

**Brownie Batter:**

1/2 cup of vegetable oil  
4 eggs  
1 1/2 cups of sugar  
1/2 cup of potato starch  
1/2 cup of cocoa (use Hershey’s cocoa for the best taste!)

**Cheesecake Batter:**  
3 8oz. containers of whipped cream cheese  
1 cup of sugar  
4 eggs  
1 8oz. container of sour cream  
1 tsp. vanilla extract

**Directions:**  
Prepare the brownie batter and pour into a greased 9 by 13 pan. Combine the cheesecake ingredients in a mixing bowl and layer on top of the brownie batter. Bake uncovered at 350 for about an hour. When you remove the pan from the oven the cheesecake will not be completely firm but will harden outside the oven. These are also great served as cupcakes. Bake them in cupcake pans on 350 for 15-20 minutes.