



BROWNIE CHEESECAKE BALL

SERVES 16 | PREP 15 MIN | COOK 2 HR 45 MIN | TOTAL 3 HR

INGREDIENTS

8 OZ CREAM CHEESE, SOFTENED
1/4 CUP BUTTER, SOFTENED
1/4 CUP POWDERED SUGAR
1/2 TSP VANILLA EXTRACT
2 CUPS BROWNIE PIECES, BITE SIZED
1/4 CUP TOASTED PECANS, CHOPPED

NOTES

SERVE WITH VANILLA WAFERS, SHORTBREAD COOKIES, PRETZEL STICKS, AND/OR STRAWBERRIES!

YOU WILL NEED TO CRUMBLE ABOUT 16 (1-1/2 INCH) BROWNIES TO GET THW 2-CUP CRUMBLED BROWNIE MEASURE NEEDED TO PREPARE THIS RECIPE.

DIRECTIONS

1. BEAT CREAM CHEESE, BUTTER, SUGAR, VANILLA, AND 1 1/2 CUPS OF BROWNIES WITH MIXER UNTIL BLENDED.
2. REFRIGERATE FOR 45 MINUTES OR UNTIL FIRM.
3. COMBINE NUTS AND REMAINING BROWNIE PIECES IN A SHALLOW DISH.
4. SHAPE CREAM CHEESE MIXTURE INTO A BALL.
5. ROLL BALL IN THE NUT MIXTURE UNTIL EVENLY COATED.
6. REFRIGERATE FOR 2 HOURS. ENJOY!

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