

Theme Week: Olympics

Caramel Pretzel Cheesecake Olympic Brownies



Ingredients:

For the Crust

- 2 cups coarsely crushed pretzels
- 1/2 cup butter, melted
- 1/4 cup sugar

For the Cheesecake Brownies

- 1 box brownie mix (9x13 size)
- 2 packages cream cheese, softened 1/2 cup sugar
- 2 eggs
- 2 Tablespoons sour cream
- 1 teaspoon vanilla extract
- 1/4 cup caramel ice cream topping

For the Topping

- 1/2 cup caramel candies (about 12 squares)
- 2 Tablespoons heavy whipping cream
- 1/4 cup chocolate chips
- 1 teaspoon shortening

For the Pretzel Rings

- 2 cups pretzel rings
- 12 ounces vanilla candy coating
- blue, black, red, yellow, and green gel food coloring
- 5 teaspoons shortening



Instructions:

1. Stir together the crushed pretzels, sugar, and melted butter. Press into the bottom of a 9×13 pan that has been sprayed with non stick spray. Bake at 350 degrees for 8 minutes. Remove from the oven and let cool.
2. Prepare the brownie mix according to the directions on the back of the box. Spoon 2/3 of the brownie batter on top of the cooled pretzel crust. Set aside.
3. In a mixing bowl, beat the cream cheese and sugar until creamy. Add the eggs, sour cream, vanilla, and caramel ice cream topping and beat again. Gently spoon the cheesecake on to the brownie batter in the pan. Drop the rest of the brownie batter by spoonfuls onto the cheesecake. Swirl very carefully with a knife. Bake at 350 degrees for 45 minutes. Remove from the oven and let cool completely. Refrigerate until firm. Cut into squares or circles.
4. In a saucepan over medium heat, stir together the caramel squares and the heavy whipping cream until melted. Drizzle over the cheesecake bars and let set.
5. In a microwave safe bowl, heat the chocolate chips and shortening for 30 seconds. Stir and continue to heat 20 seconds at a time, stirring in between each time. Drizzle over the caramel. Let set. Store in the refrigerator in a sealed container.
6. Melt the vanilla candy coating according to the package directions. Divide it into 5 bowls and stir a little bit of gel color into each bowl until you reach your desired color. Stir in 1 teaspoon shortening per bowl and heat in the microwave for about 15-20 seconds. Stir. With a fork dip the pretzel rings in the colored coating. Let set on wax paper.
7. Serve the cheesecake squares with Cool Whip and a pretzel ring if desired.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429 -8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

www.san-clemente.org/recreation