



SWEET POTATO BROWNIES WITH PEANUT BUTTER CHEESECAKE SWIRL

Ingredients

Brownies:

- 1/2 medium sweet potato, cooked & mashed (about 1 1/2 cups)
- 2 tablespoons olive oil
- 1/4 cup coconut oil, softened
- 2/3 cup vanilla Greek yogurt
- 2/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 tablespoons ground flax seed
- 1/3 cup cocoa powder
- 1/3 cup whole wheat flour
- 1/3 cup quick-cooking oatmeal
- 1/3 cup mini chocolate chips
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda



Peanut butter cheesecake swirl:

- 3 ounces cream cheese, at room temperature
- 1 tablespoon coconut oil, softened
- 1/4 cup peanut butter
- scant 1/3 cup sugar
- 1 egg

Directions:

Preheat oven to 350° F (177° C). Combine the sweet potato, oils, yogurt, and sugar in a medium bowl. Add the eggs and vanilla extract, mixing until well combined. Fold in the remaining dry ingredients, mixing until just combined. Pour into a greased 10-inch springform pan or other baking pan. In a clean bowl, mix the cheesecake ingredients together. Dollop the cheesecake mixture on top of the brownie mixture and use a knife to swirl the cheesecake through the brownie—do not overmix! Bake for 25 minutes or until the cheesecake and brownie are both set. The brownie should begin to pull away from the sides of the pan. Cool completely before eating, preferably chilling in the refrigerator overnight. These taste best cold from the fridge!