

Cream Cheese Brownies

Rich chocolate brownies topped with a layer of marbled “cheesecake”

Yield:

24 brownies

Ingredients:

For brownies:

1 c butter (2 sticks), melted

2 c sugar

2 t vanilla

4 eggs

3/4 c cocoa

1 c flour

1/2 t baking powder

1/4 t salt

1 c chopped nuts, optional

For cream cheese topping:

1/3 c sugar

8 oz cream cheese, softened or slightly warmed

1 egg

1/2 t vanilla

Instructions:

1. In large bowl, cream butter and sugar. Add vanilla, eggs, and cocoa, beating after each addition.

2. Add flour, baking powder, and salt. Add nuts if using. Pour batter into greased 9 x 13 pan.

3. In separate bowl, mix sugar and cream cheese until no lumps remain. Stir in egg and vanilla. Pour over brownie batter. Cut through batter with knife several times for a marbled effect.
4. Bake at 350 degrees for 35-40 minutes until cream cheese topping is slightly browned.
5. Cool and store in refrigerator.



This recipe is from Tammy's Recipes.