

Cream Cheese Brownies

Ingredients

Brownies

- 4 ounces unsweetened chocolate
- $\frac{3}{4}$ C butter
- 2 C sugar
- 1 C flour
- 3 eggs
- 1 tsp (teaspoon) vanilla

Cream Cheese

- 8 ounces cream cheese
- $\frac{1}{3}$ C sugar
- 1 egg
- 2 T (tablespoons) flour



Directions

To prepare the brownies:

1. Preheat the oven to 350°F.
2. Lightly grease a 9 by 13-inch pan.
3. Place the chocolate and butter in a microwave-safe bowl and cook on high for 2 minutes or until completely melted.
4. Stir in the sugar until well combined.
5. Add the flour, eggs, and vanilla and stir until combined.
6. Spread the mixture into the baking pan.

To prepare the cream cheese:

1. Place the cream cheese in a bowl and, using an electric mixer on medium speed, whip the cream cheese until smooth.
2. Add the sugar, egg, and flour and mix until smooth.
3. Drop the cream cheese batter by the spoonful on top of the chocolate and swirl it into the chocolate by running a knife back and forth across the pan.
4. Bake the brownies for 35 minutes, or until the cream cheese is light brown.
5. Cool completely before cutting.

