

Cream Cheese Brownies

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Ingredients:

3 medium eggs.
4 oz of sweet chocolate.
3 oz of cream cheese, softened.
1 cup of sugar.
½ cup of flour.
½ cup of chopped nuts.
5 tablespoons of butter.
1 tablespoon of flour.
1 ½ teaspoon of vanilla.
½ teaspoon of baking powder.
¼ teaspoon of salt.

Directions:

In a saucepan, melt the chocolate and 3 tablespoons butter over a very low heat, stirring constantly.

Blend remaining butter with the cream cheese until softened.

Add ¼ cup of the sugar, beating thoroughly.

Blend in 1 egg, 1 tablespoon of flour and ½ teaspoon of vanilla; set aside.

Beat the remaining 2 eggs until creamy and thick.

Gradually beat in remaining ¾ cup of sugar, beating until thickened.

Add the baking powder, salt and ½ cup of flour.

Blend in cooled chocolate mixture, chopped nuts and 1 teaspoon of vanilla.

Spread half of the chocolate batter in greased nine-inch pan.

Add the cheese mixture, spread out evenly.

Top with tablespoon fulls of remaining chocolate batter.

Zigzag a spatula through batter to marble it. 1

Bake in 350°F (175°F) oven for 40 minutes, or until top springs back when lightly pressed in the middle.

Allow to cool, then cut into squares.