



# CHEESECAKE CHOCOLATE BROWNIES

*Swirls of rich, creamy cheesecake stuffed in thick, fudgy brownies.*

## INGREDIENTS

*Prep Time: 25 minutes*

*Cook Time: 30 minutes*

*Servings: 9-12*

1 brick (8 ounces) cream cheese,  
at room temperature  
3/4 cup granulated sugar  
3 egg  
2 cups semi-sweet chocolate chips  
1/4 cup butter  
2/3 cup all purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt

## DIRECTIONS

1. Preheat oven to 350F. Grease a 9" square baking dish, set aside.
2. Cream together the cream cheese, 1/4 cup granulated sugar, and 1 egg in a large bowl. Beat in 1 cup of the chocolate chips.
3. Bring some water to a boil in a saucepan. Turn off the heat, and place a heatproof (preferably glass) mixing bowl over the water. In the mixing bowl, combine the butter with 1 cup chocolate chips, and stir until it's a creamy blend. Stir in the remaining 1/2 cup granulated sugar and 2 eggs.
4. Remove bowl from saucepan and sift in flour, baking powder, and salt into chocolate mixture until combined.
5. Pour half the brownie batter into the baking pan. Lay the cream cheese blend over the chocolate layer. Pour the remaining brownie batter on top. Using a butter knife and making swirling motion, swirl the top brownie batter layer into the cream cheese layer to marble.
6. Bake for 25-30 minutes. The top should be crinkled and edges should slightly pull away from the pan. Allow the brownies to cool completely. Cut into 9 squares for large brownies, or 12 squares for smaller brownies.

\*\*\*Cutting tip: Use a plastic, disposable butter knife for a clean cut!