

# **Cream Cheese Brownies**

**Servings: 24**

**Preparation Time: 15 minutes**

**Start to Finish Time: 55 minutes**

**4 squares Unsweetened baking chocolate**

**3/4 cup ( 1 1/2 sticks) butter or margarine**

**2 1/2 cups sugar, divided**

**5 eggs, divided**

**1 1/4 cups flour, divided**

**1 pkg (8 oz.) cream cheese, softened**

Heat oven to 350 degrees. Grease foil-lined 13x9 inch baking pan.

Microwave chocolate and butter in large microwavable bowl on high two minutes or until butter is melted. Stir until chocolate is completely melted.

Stir two cups of the sugar into chocolate until well blended. Mix in four of the eggs. Stir in one cup of the flour until well blended. Spread batter in pan.

Beat cream cheese, remaining one-half cup of sugar, one egg, and one-quarter cup flour in same bowl with wire whisk until well blended. Spoon mixture over brownie batter. Swirl batters with teaspoon to marbleize.

Bake forty minutes or until toothpick inserted in center comes out with fudgy crumbs. **DO NOT OVERBAKE.**

Cool in pan. Cut into 24 brownies.

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Per Serving (excluding unknown items): 204 Calories; 10g Fat (42.2% calories from fat); 3g Protein; 27g Carbohydrate; 1g Dietary Fiber; 63mg Cholesterol; 73mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.