

CREAM CHEESE BROWNIES

Chocolate layer:

3 oz. german sweet chocolate
3 T. butter
3/4 c. sugar
2 eggs
1 t. vanilla
1/8 t. almond extract
1/2 c. flour
1/2 t. baking powder
1/4 t. salt
1/2 c. nuts

Cream cheese layer:

3 oz cream cheese
2 T. butter
1/4 c. sugar
1 T. flour
1 egg
1/2 t. vanilla

Frosting (opt.):

1/2 c. powdered sugar
1 oz. german sweet chocolate
1 T. butter
1-1/2 c. powdered sugar
2 T. milk

Melt chocolate and butter for chocolate layer and let cool. Mix cream cheese layer in order given. For chocolate layer, beat sugar and eggs, add chocolate and extracts. Add remaining ingredients in order given. Spread half the chocolate mixture in a greased 9-inch pan. Spoon all the cream cheese mixture on top. Dollop remaining chocolate mixture and swirl with a knife. Bake at 350 degrees for 30 minutes. Frost when cooled. For frosting, melt chocolate and cool. Add 1/2 c. sugar and butter. Beat in remaining sugar and milk to make spreadable. Store brownies covered in refrigerator.

From: Donna Kummer
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