

## FUDGEY CREAM CHEESE BROWNIES



It is recommended to start with the cream cheese batter.  
Note that you will need at least three mixing bowls, as mixtures have to be prepared separately.

### ***Cream cheese batter***

125g cream cheese, softened  
2 tbsp. butter  
1 tsp. vanilla  
¼ cup sugar  
1 egg

Beat cream cheese with butter, vanilla, sugar and egg until well blended.  
Put aside.

### ***Chocolate batter***

½ cup flour  
½ tsp. baking powder  
¼ tsp. salt  
4 oz. (or 125g) semi-sweet chocolate  
3 tbsp. butter  
2 eggs  
¾ cup sugar  
1 tsp. vanilla

Combine flour, baking powder and salt.  
Melt chocolate with butter over hot water (or in microwave oven).  
Beat eggs until foamy. Gradually add sugar; continue beating at medium speed of electric mixer until thick and lemon coloured. Add vanilla and chocolate mixture; mix well. Add flour mixture, mix well.

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To finish the brownies, layer half of the chocolate batter in greased and floured 8 inch square pan. Spread with cheese mixture. Top with spoonfuls of chocolate batter. Swirl with knife through layers to marble.

Bake at 350°F or 200°C for 35 minutes or until brownies pull away from sides of pan. Cool on wire rack.  
Makes about 24 brownies.