

Cream Cheese Brownies

INGREDIENTS

4 squares Baker's unsweetened baking chocolate
3/4 cup (1 1/2 sticks) butter or margarine
2 cups sugar
4 eggs
1 tsp. vanilla
1 cup flour
1 cup coarsely chopped nuts
1 package (8 oz.) Philadelphia brand cream cheese. softened
1/3 cup sugar
1 egg
2 Tbsp. flour

Heat oven to 350°F (325°F for glass baking dish).

Microwave chocolate and butter in large microwavable bowl on high 2 minutes or until butter is melted.

Stir until chocolate is completely melted.

Stir 2 cups sugar into chocolate mixture until well blended. Mix in 4 eggs and vanilla. Stir in 1 cup flour and nuts until well blended. Spread in greased 13 X 9 inch baking pan.

Beat cream cheese, 1/3 cup sugar, 1 egg and 2 tablespoons flour in same bowl until well blended. Spoon mixture over brownie batter. Swirl with knife to marbleize.

Bake 40 minutes or until toothpick inserted in center comes out with fudgy crumbs. Do not overbake.

Cool in pan. Cut into squares.

Makes 24

Top of stove: Heat chocolate and butter over low heat in small saucepan, stirring constantly until melted and smooth. Continue as directed above.