

Cheesecake Brownies



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
fresh berries



**MONEY
Cook's
SAVER.**

Wrap some of these brownies individually in clear plastic wrap and tie them with a colorful ribbon. They make an inexpensive and thoughtful gift to take to a dinner party.

SHOPPING LIST

- brownie mix
- cream cheese

ON HAND

- sugar • flour • egg
- vanilla

INGREDIENTS

- 1 (22-ounce) package fudge brownie mix
- 1 (3-ounce) package cream cheese, softened
- 1/4 cup sugar
- 1 tablespoon flour
- 1 egg
- 1/2 teaspoon vanilla extract

MAKES **24** BROWNIES

COOKIN'
Express

- To create instant lunch box treats, bake these tasty brownies in muffin tins lined with paper muffin cups.
- For a quick and easy clean-up, line the baking pan with foil. After baking, just lift out the brownies.

Make Ahead

These brownies can be made up to a day ahead. Keep tightly covered with plastic wrap until serving time.

◆ VARIATION

For a nutty crunch, add 1/3 cup chopped walnuts to the brownie mix.

1 Preheat oven to 350°F. Prepare brownie mix using package directions. Reserve 1/2 cup batter. Spread remaining batter evenly in a greased 9x13-inch baking pan.



2 Combine cream cheese, sugar, flour, egg and vanilla in bowl; beat using electric mixer until smooth and creamy. Pour evenly over brownie batter.

3 Dollop reserved brownie batter over top. Swirl knife tip through batter to create marbled effect.



4 Bake for 30 minutes or until brownies pull from sides of pan. Cool completely. Cut into squares or bars.