

A Cream Cheese Brownie Recipe www.easy-cake-recipes.com

Ingredients:

- * 4 squares BAKER'S Unsweetened Chocolate
- * 3/4 cup (1-1/2 sticks) butter
- * 2-1/2 cups sugar, divided
- * 5 eggs, divided
- * 1-1/4 cups flour, divided
- * 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened

Instructions:

Preheat oven to 350 °F. Line a 13x9-inch baking pan with foil so that the ends of the foil extend over the sides of the pan. Grease the foil.

Microwave the chocolate and butter in a large microwaveable bowl on HIGH for 2 minutes or until the butter is melted.

Stir until the chocolate is completely melted.

Add 2 cups of the sugar; stir until well blended.

Add 4 of the eggs; mix well.

Stir in 1 cup of the flour until well blended.

Spread batter into prepared pan.

Beat the cream cheese, 1/2 cup sugar, one egg and 1/4 cup of flour together in a bowl, using a wire whisk until well blended.

Spoon over brownie batter. Cut through the cream cheese mixture with a knife several times for a marbled effect.

Bake 35 to 40 min. or until a toothpick inserted in the center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack. Lift brownies from pan, using foil handles.

Cut into 32 squares. Store in tightly covered container at room temperature.