

Chocolate Cream Cheese Brownies

From Recipe Hall of Fame Dessert Cookbook

Ingredients:

- 1 (4 ounce) package German sweet chocolate
- 2 tablespoons butter or margarine
- 2 eggs
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

Cheese Mixture

- 1 (3 ounce) package cream cheese
- $\frac{1}{4}$ cup sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla

Directions:

Cream cheese and sugar until fluffy. Blend in egg and vanilla. Melt chocolate and butter together and cool. Beat eggs, vanilla, and sugar together in small bowl until thick. Sift together flour, baking powder, and salt; then add to the egg mixture and beat well. Blend in cooled chocolate mixture. Set aside. Spread half of chocolate mixture into greased and floured 8x8 inch pan. Pour cheese mixture over. Top with rest of chocolate mixture and swirl to marble. Bake at 350 degrees for 40-45 minutes. Cut in square and cool.