

Chocolate Cream Cheese Brownies

from Bina Krebsbach for show # 130

1 package (4 ounces) German sweet chocolate
3 T. butter or margarine
2 eggs
3/4 cup sugar
1/2 cup flour
1/4 tsp salt
1 tsp vanilla extract
1/4 tsp almond extract
1/2 cup chopped nuts

FILLING:

2 TBLS BUTTER OR MARGARINE
1 PACKAGE (3 OUNCES) CREAM CHEESE SOFTENED
1/4 CUP SUGAR
1 EGG
1 TBLS FLOUR
1/2 TSP VANILLA EXTRACT

IN A SAUCEPAN, MELT CHOCOLATE & BUTTER OVER LOW HEAT, STIRRING FREQUENTLY. SET ASIDE, IN A BOWL,

BEAT THE EGGS, GRADUALLY ADD SUGAR, BEATING UNTIL THICK. COMBINE FLOUR, BAKING POWDER AND SALT; ADD TO EGG MIXTURE. STIR IN MELTED CHOCOLATE, EXTRACTS AND NUTS.

POUR HALF OF THE BATTER INTO A GREASED 8 IN. SQUARE BAKING PAN; SET ASIDE.

FOR FILLING, BEAT BUTTER AND CREAM CHEESE IN A MIXING BOWL UNTIL LIGHT. GRADUALLY ADD SUGAR, BEATING UNTIL FLUFFY. BLEND IN EGG, FLOUR AND VANILLA; MIX WELL.

SPREAD OVER BATTER IN PAN. DOLLOP REMAINING BATTER OVER FILLING. WITH A KNIFE, CUT THROUGH BATTER TO CREATE A MARBLED EFFECT.

BAKE @ 350 FOR 35-40 MINUTES OR UNTIL BROWNIES TEST DONE. COOL, STORE IN THE REFRIGERATOR. YIELD: ABOUT 2 DOZEN.