

Cream Cheese Brownies by Lynn's Recipes



Lynn demonstrates how to make a delicious dessert, Cream Cheese Brownies. These are perfect to take anywhere or to serve anytime for dessert or a snack. Adapted from a recipe on Pinterest.

Ingredients:

For the Brownies:

- 10 Tablespoons butter
- 3 ounces Milk Chocolate Chips
- 1 cup sugar
- 2 large eggs
- 2 teaspoons vanilla
- 3/4 cup flour
- 1/4 teaspoon salt
- 2 Tablespoons Cocoa Powder

For the Cream Cheese Swirl:

- 8 ounces cream cheese, softened
- 1/3 cup sugar
- pinch salt
- 1 large egg
- 2 teaspoons vanilla

For the Top:

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- 5 Full Sized Hershey Bars for the top

Preheat oven to 350°. Spray a 9x9" pan with cooking spray. Set aside.

In the microwave, melt chocolate and butter until smooth. Set aside.

In a separate bowl, beat the eggs and vanilla with the sugar. Slowly add in the chocolate mixture until well combined.

In a small bowl, sift together cocoa, salt and flour. Add mixture to the rest of the batter.

Pour into the prepared baking pan.

For the cream cheese swirl:

Beat ingredients together until smooth. Pour over brownie batter. Use sharp knife to swirl together.

Bake 50 minutes to 1 hour, or until just set and toothpick inserted comes out clean. Top with original sized Hershey Bars and return to still warm (but off) oven until lightly melted. Allow to cool a little bit before cutting and serving.

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Lynn's Recipes | August 2015
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