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Subject: CARAMEL-CHEESE BROWNIES FROM LHJ
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CARAMEL-CHEESE BROWNIES FROM LHJ ONLINE <http://www.lhj.com>

When testing brownies for doneness, if a few crumbs stick to the toothpick that's OK--so don't be tempted to overbake.

Prep time: 40 minutes
Baking time: 40 minutes
Degree of difficulty: moderate
Microwave

- 1 package (8 oz.) cream cheese, softened
- 1 large egg
- 20 caramels, unwrapped
- 1 tablespoon water

BROWNIES

- 1 cup butter or margarine
- 1 cup unsweetened cocoa
- 1 1/2 cups granulated sugar
- 1/2 cup firmly packed brown sugar
- 4 large eggs
- 1 1/4 cups all-purpose flour
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

1. Heat oven to 350 degrees. Line a 13x9-inch baking pan with foil, letting foil extend at ends. Grease foil.

2. Whisk cream cheese and egg in medium bowl until smooth; set aside.

3. Combine caramels with water in small microwaveproof bowl. Cover with plastic wrap, turning back one section to vent. Microwave on Medium 1 minute; stir. Microwave 1 minute more. Stir mixture until caramels are melted. Set aside and cool slightly while making brownies.

4. Make brownies: Microwave butter on Medium in a large microwaveproof bowl 1 to 1 1/2 minutes, until melted. Whisk in cocoa until smooth; let stand 5 minutes to cool slightly. Whisk both sugars into chocolate

~~mixture~~
mixture until

combined. Add eggs 1 at a time, whisking after each addition until blended.

Stir in flour, vanilla and salt.

5. Spread 1 3/4 cups brownie batter in prepared pan. Gently stir melted caramels into cream-cheese mixture just until marbled, then slowly pour over brownie layer, spreading evenly to cover. Spread remaining brownie batter evenly over cream cheese-caramel layer (there may be a few spots where it won't cover completely).

6. Bake 40 minutes, until crumbs cling to toothpick inserted in center. Cool completely in pan on wire rack.

7. Using foil at ends, remove brownie from pan. (Can be made ahead. Wrap well and freeze up to 1 month. Thaw at room temperature 2 hours.) Peel off foil. Cut into twelve 3x3-inch squares, then cut each square in half diagonally into triangles. Makes 24 brownies.

PER BROWNIE TRIANGLE

Calories 245
Total Fat 13 g
Saturated Fat 8 g
Cholesterol 76 mg
Sodium 162 mg
Carbohydrates 31 g
Protein 4 g
Calcium 34 mg

DAILY GOAL

Calories 2,000 (F), 2,500 (M)
Total Fat 60 g or less (F), 70 g or less (M)
Saturated Fat 20 g or less (F), 23 g or less (M)
Cholesterol 300 mg or less
Sodium 2,400 mg or less
Carbohydrates 250 g or more
Protein 55 g to 90 g
Calcium 1,000 mg (F), 1,000 mg (M)

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