

# GERMAN SWEET CHOCOLATE CREAM CHEESE BROWNIES



## BROWNIE LAYER:

- 1 package (4 oz.) BAKER'S®  
GERMAN'S® Sweet Chocolate
- 1/4 cup (1/2 stick) margarine
- 1/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup all-purpose flour
- 1/2 cup chopped nuts

## CREAM CHEESE TOPPING:

- 4 ounces PHILADELPHIA BRAND®  
Cream Cheese, softened
- 1/4 cup sugar
- 1 egg
- 1 tablespoon all-purpose flour

## PREPARE BROWNIE LAYER:

**MICROWAVE\*** chocolate and margarine in large microwaveable bowl at HIGH 2 minutes *or until margarine is melted*. STIR UNTIL CHOCOLATE IS COMPLETELY MELTED.

**STIR** sugar into melted chocolate. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased 8-inch square pan.

## PREPARE CREAM CHEESE TOPPING:

In same bowl, mix cream cheese, sugar, egg and flour until smooth. Spoon over brownie mixture; swirl with knife to marbleize.

**BAKE** at 350° for 35 minutes or until wooden pick inserted in center comes out almost clean (DO NOT OVER-BAKE). Cool in pan; cut into squares. Makes 16 brownies.

\*RANGE TOP: Melt chocolate and margarine in 2-quart saucepan over very low heat; stir constantly just until melted. Remove from heat. Continue as above.