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 Subject: Raspberry Cheesecake Brownies From LHJ
 To: LHJRECIPE@MEDIA.TEAMNET.NET

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RASPBERRY CHEESECAKE BROWNIES FROM LHJ ONLINE <http://www.lhj.com>
 Marble brownies like these, with swirls of cream cheese, raspberry preserves and chocolate and just the right amount of sweetness, have always been a bar-cookie favorite.

Prep time: 15 minutes
 Baking time: 40 to 45 minutes
 Degree of difficulty: Easy
 Microwave
 Freeze up to 1 month

BROWNIE BATTER

3/4 cups all-purpose flour
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 4 ounces semisweet chocolate squares
 1/4 cup butter or margarine
 2 large eggs, lightly beaten
 3/4 cup sugar
 1/2 teaspoon vanilla extract

CHEESECAKE BATTER

1 package (8 oz.) cream cheese, softened
 2 tablespoons sugar
 1 large egg
 1/2 teaspoon vanilla extract

2 tablespoons seedless raspberry preserves

1. Heat oven to 325°F. Line a 9-inch square baking pan with foil; lightly grease foil.
2. Make Brownie Batter: Combine flour, baking powder and salt in small bowl. Set aside.
3. Combine chocolate and butter in small microwaveproof bowl. Microwave on High 1 minute until melted; stir until smooth.
4. Whisk eggs, sugar, chocolate mixture and vanilla in medium bowl. Stir in flour mixture just until blended. Reserve 1 cup batter and spread