

Double Fudge Cream Cheese Brownies (right)
Caramel N' Chocolate Pecan Bars (left)





Double Fudge Cream Cheese Brownies

45 minutes

*Two kinds of chocolate and cream cheese
make these homemade brownies absolutely yummy.*

Brownies

- 1 c. butter or margarine
- 4 (1 oz.) sq. unsweetened chocolate
- 2 c. sugar
- 1½ c. all-purpose flour
- 4 eggs, slightly beaten
- 1 tsp. salt
- 1 tsp. baking powder
- 2 tsp. vanilla
- 1 c. semi-sweet chocolate chips

Heat oven to 350°. In 2-qt. saucepan combine 1 c. butter and unsweetened chocolate. Cook over med. heat, stirring occasionally, until melted (4 to 6 min.). Stir in remaining brownie ingredients *except* chocolate chips. Fold in chocolate chips. Spread half of batter into greased 13 × 9" baking

Filling

- ¼ c. sugar
- 2 tbsp. butter or margarine, softened
- 3-oz. pkg. cream cheese, softened
- 1 egg
- 1 tbsp. all-purpose flour
- ½ tsp. vanilla

3 dozen

pan. In small bowl stir together all filling ingredients. Spread over brownie mixture. Spoon remaining batter over cream cheese. (Batter will not entirely cover cream cheese mixture.) Bake for 30 to 35 min. or until brownies begin to pull away from sides of pan.

Caramel N' Chocolate Pecan Bars

45 minutes

Popular candy flavors combined in an easy bar.

Crust

- 2 c. all-purpose flour
- 1 c. firmly packed brown sugar
- ½ c. butter or margarine, softened
- 1 c. pecan halves

Heat oven to 350°. In large mixer bowl combine all crust ingredients *except* pecans. Beat at med. speed, scraping bowl often, until well mixed and particles are fine (2 to 3 min.). Press on bottom of 13 × 9" baking pan. Sprinkle pecans evenly over unbaked crust. In 1-qt. saucepan combine ⅔ c. butter and ½ c. brown sugar. Cook over med. heat, stirring constantly, until mixture comes to a full boil. Boil, stirring constantly, until small amount

Caramel Layer

- ⅔ c. butter or margarine
- ½ c. firmly packed brown sugar
- 1 c. semi-sweet chocolate chips

3 dozen

of mixture dropped into ice water forms a firm ball or candy thermometer reaches 242°F (about 1 min.). Pour evenly over pecans and crust. Bake for 18 to 22 min. or until entire caramel layer is bubbly. Remove from oven. Immediately sprinkle with chips; allow to melt slightly (2 to 3 min.). Swirl chips leaving some whole for a marbled effect. Cool completely; cut into bars.