



## Fudgy Cream Cheese Brownies

1/4 cup butter

4 ounces semisweet chocolate chips

1/2 cup and 2 tablespoons sugar

1/4 teaspoon salt

1 egg yolk

1 egg

6 tablespoons flour

Preheat oven to 350 degrees.

In a microwave safe bowl combine butter and chocolate chips and microwave for 1 minute.

Stir until smooth. Add sugar and salt and stir. In a separate bowl crack egg and add egg yolk and whisk until smooth. When chocolate mixture is cool, add the egg mixture to it and beat well. Add flour and mix well until no flour is visible and the batter is very smooth. Spray a 9" pan with nonstick cooking spray. Pour batter into pan, making sure to scrape sides of bowl well.

### **Cream Cheese Topping**

4 oz Cream Cheese, softened

2 1/2 Tablespoons sugar

2 Tablespoons egg beaters

1/4 tsp. Vanilla

Beat cream cheese in large bowl with mixer until creamy. Add sugar, egg and vanilla; mix well. Drop by tablespoonfuls over brownie batter; swirl gently with knife.

Bake 25-30 minutes or until toothpick inserted in center comes out with fudgy crumbs.

(Do not overbake.) Cool completely.