



Cream Cheese Brownies

Rich and delicious, and they look pretty too.

Ingredients

- 1 bag of [Pamela's Chocolate Brownie Mix](#) (16 oz.)
- 6 TBSP butter, melted
- ⅓ cup oil
- 1 egg, large
- ¼ cup water or coffee
- TOPPING
- 8 oz. cream cheese
- ⅓ cup sugar
- 1 egg, large
- 1 tsp vanilla

Directions

Pre-heat oven to 350°. Cut a piece of parchment to fit in the bottom of an 8 x 8-inch pan, round or square. Spray well, and set aside.

Mix together all brownie ingredients in a medium bowl. Spread into sprayed pan.

In the bowl of a stand mixer, soften cream cheese, add sugar and mix well. Add egg and vanilla, mix on medium until smooth, and there are no lumps. Spread cream cheese mixture over brownie batter. With a small spatula, knife or spreader, imagine your pan cut into 9 sections. Start in one corner and create a swirl by scooping doughs in a circular fashion, digging up brownie mix from the bottom. (It will be like shaping 9 rosettes in the pan.) Once finished, press down gently to flatten batter while leaving the blended pattern of cream cheese and brownie batter in a swirl effect.

Bake in center of the oven for 25 to 30 minutes or until toothpick inserted in the center comes out with only a few crumbs. Cool on a rack.

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