THE J.M. SMUCKER Co

Cheesecake Swirl Brownies

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	36	N/A

Ingredients

- **Brownie Batter:**
- 1 cup butter, melted
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 3/4 cup unsweetened cocoa powder
- 3 eggs
- 1 cup Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp baking powder
- 2 tsp vanilla extract
- **Cheesecake Batter:**
- 1 lb cream cheese, softened
- 1 cup sugar
- 1 tsp vanilla extract
- 2 eggs

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9” x 13” (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 3:

Combine melted butter, sugars and cocoa powder in a large mixing bowl. Using a hand held whisk, beat eggs in one at a time. Stir in flour, baking powder and vanilla. Set aside.

Step 5:

Beat cream cheese in a separate large bowl until smooth. Add sugar, vanilla and eggs and continue beating until smooth.

Step 6:

Reserve 1 cup (250 mL) brownie batter. Spread remaining batter into prepared pan. Pour cream cheese filling over brownie layer. Drop spoonfuls of reserved brownie batter on top of cream cheese batter. Run a knife or wooden skewer back and forth to create a marble effect.

Step 7:

Bake in preheated oven for 30 to 35 minutes. Centre of brownies should still be a bit jiggly. Cool on a wire rack in pan. Cover and refrigerate until firm, about 3 hours or overnight. Store in the refrigerator or in an airtight container in freezer.

Images

$1.00