Cream Cheese Brownies

Cream Cheese Filling

4 ounces cream cheese

1/2 cup sour cream

2 Tablespoons sugar

1 Tablespoon flour

Brownie Batter

2/3 cup flour

1/2 teaspoon baking powder

1/2 teaspoon salt

4 ounces unsweetened chocolate

8 Tablespoons butter

1 1/4 cups sugar

2 eggs

1 teaspoon vanilla

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Microwave cream cheese 20-30 seconds until soft.

Add sour cream, sugar and flour and whisk until combined.

Whisk together flour, baking powder and salt.

Microwave chocolate and butter until melted.

Whisk together sugar, eggs and vanilla.

Add melted chocolate.

Add flour mixture and fold to combine.

Transfer 1/2 batter to bowl used for melting chocolate.

Spread remaining batter in 8" square baking pan fitted with a greased foil sling.

Microwave reserved batter 20 seconds until pourable and warm.

Spread cream cheese over batter in pan.

Dollop softened batter over cream cheese using spoon. (6-8 dollops)

Use knife to swirl batter through cream cheese filling.

Bake 35-40 minutes at 325. Let cool 1 hour.

Lift brownies from pan using foil sling. Cool 1 hour.