

Decadent Cream Cheese Brownies with a Marbled Swirl

: Let the brownies cool completely in the pan before cutting them into squares.



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Brownie Batter:

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

For the Cream Cheese Layer:

- 8 oz cream cheese, softened
- 1/4 cup granulated sugar
- 1 large egg, room temperature
- 1/2 teaspoon vanilla extract

Swaps and Notes:

Butter: Using melted butter is key to the fudgy texture of these brownies. Just make sure it's not too hot when you add the sugars to avoid cooking them.

Cocoa Powder: Unsweetened cocoa powder gives these brownies their rich, deep chocolate flavor. You can use a Dutch-process cocoa powder for an even darker color.

Cream Cheese: It's crucial to use full-fat cream cheese for the filling, as it will be much creamier and more stable when baked. Ensure it's softened to room temperature for a smooth, lump-free filling.

Chocolate Chips: The user's notes mention sprinkling chocolate chips on top for more flavor. This is a fantastic idea. You can use semi-sweet, milk, or even white chocolate chips for a different flavor profile.

Cooling: The user's notes mention letting the brownies cool completely before cutting for cleaner edges. This is a crucial tip that ensures the brownies set properly and don't fall apart when you slice them.

Instructions:

Prep Oven and Pan: Preheat your oven to 350°F (175°C). Grease an 8-inch square pan with butter or non-stick spray. You can also line it with parchment paper for easy removal.

Make Brownie Batter: In a medium bowl, combine the melted butter and 1 cup of granulated sugar. Stir until well combined. Add the eggs and vanilla extract and mix until everything is combined. Sift in the unsweetened cocoa powder, all-purpose flour, baking powder, and salt. Stir just until combined, being careful not to overmix.

Make Cream Cheese Layer: In a separate bowl, use a hand mixer or a whisk to beat the softened cream cheese with the 1/4 cup of granulated sugar until it is smooth. Add the egg and vanilla extract and mix until everything is well combined.

Assemble: Pour half of the brownie batter into the prepared pan and spread it evenly. Dollop spoonfuls of the cream cheese mixture over the brownie batter. Pour the remaining brownie batter over the cream cheese layer, spreading it gently to cover the cream cheese.

Create a Swirl: Use a knife or a toothpick to gently swirl the cream cheese layer into the brownie batter for a marbled effect.

Bake: Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Cool and Serve: Let the brownies cool completely in the pan before cutting them into squares.

Tips for Success:

Don't Overmix the Batter: Overmixing the brownie batter can develop the gluten in the flour, resulting in a tough, dense brownie. Mix just until the ingredients are combined.

Use Softened Cream Cheese: Using softened cream cheese is crucial for a smooth, lump-free filling.

Cool Completely: This is the most important tip! It may be tempting to cut into them while they're warm, but the brownies need to set. Cooling them completely will ensure clean, perfectly-formed squares.

Room Temperature Eggs: Using room temperature eggs for both the brownie batter and the cream cheese

layer will help them combine more smoothly.

Serving Suggestions and Pairings:

Nutritional Information:

DIRECTIONS

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11. Room : Temperature Eggs: Using room temperature eggs for both the brownie batter and the cream cheese layer will help them combine more smoothly.
12. Serving Suggestions and Pairings: These brownies are absolutely delicious on their own. For a truly decadent treat, you can serve them warm with a scoop of vanilla ice cream on top. A hot cup of coffee or a glass of cold milk would also be a perfect accompaniment.
13. Nutritional Information: (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. These are an indulgent and delicious dessert. The calories, carbohydrates, and fats come from the butter, sugar, and cream cheese. While they are a decadent treat, they are a wonderfully satisfying dessert that is perfect for a special occasion or a fun baking project. The estimated calories are around 320 per serving.
15. Storage and Leftover Tips: These cream cheese brownies store beautifully. You can keep them in an airtight container in the refrigerator for up to 3-4 days. To get that gooey, fresh-out-of-the-oven texture back, you can pop a square in the microwave for about 10-15 seconds.
16. Final Thoughts: This Cream Cheese Brownies recipe is a timeless classic for a reason. It's a comforting, delicious, and easy dessert that is perfect for any occasion. The combination of a fudgy brownie and a creamy, tangy swirl is simply irresistible. I hope you enjoy this effortless and delicious treat as much as I do!

SWAPS & NOTES

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