

MARbled BROWNIES Janet Ward's

1 package Duncan Hines family-size brownie mix
2 packages (3 ounces) cream cheese
5 tablespoons butter or margarine
1/3 cup sugar
5 eggs
2 tablespoons flour
3/4 teaspoon vanilla

Cream Cheese Mixture: Soften cream cheese and butter; beat together.
Add sugar, 2 eggs, flour and vanilla; beat
until smooth and set aside.

Brownie Batter: Empty brownie mix and chocolate flavor packet in
medium bowl. Add water and 3 eggs. Mix by hand
about 50 strokes.

Pour half the batter in greased 9x13 pan; pour all cream cheese mixture
over brownie layer. Spoon remaining batter here and there over the
cream cheese. Pull knife through batter in wide curves to create a
swirled effect. Bake at 350 degrees for 35-40 minutes. Cool and frost.

Icing: Melt 3 tablespoons butter or margarine in medium saucepan.
Stir in 2 tablespoons cocoa until dissolved. Add 1 1/2 cups
confectioner's sugar, 2 tablespoons milk and 1 teaspoon vanilla.
Stir until smooth. Add more milk if necessary to make a soft
spreading consistency. Frost brownies. Let set until firm.



SWEETS

