

CHERRY CHEESECAKE BROWNIES

Wow, talk about a flavor explosion!! The cherry, creamy cheesecake and rich chocolate flavors unite and explode in these cherry cheesecake brownies. So easy since part of the recipe is from a premixed box brownie. The 9×13 tray easily serves a crowd and freezes well.



Cherry cheesecake brownies

Liz's Pantry

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Ingredients/Directions;

One 18oz-20oz boxed brownie mix

1/2 cup vegetable oil

3 eggs, lightly beaten

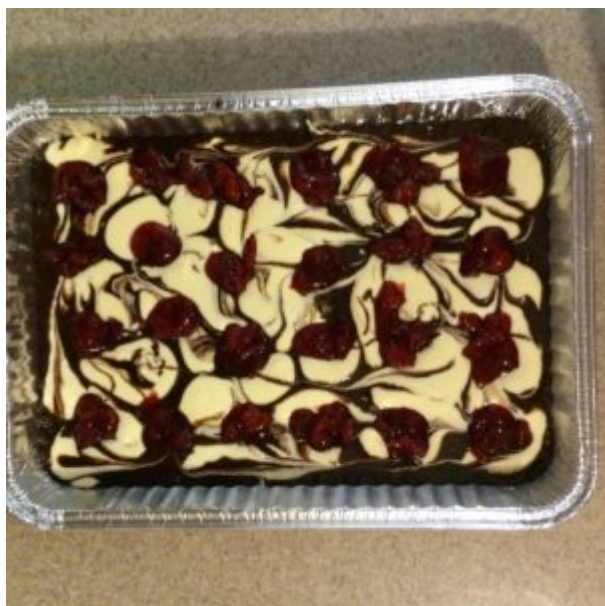
1/4 cup water

1 TSP instant espresso powder

1 TSP vanilla extract, I prefer vanilla paste

Mix the above together and beat for 2 minutes.

Spread the batter in a 9×13 greased baking pan and set aside.



Cherry cheesecake brownies raw

One 8oz cream cheese, at room temp
5 TBLS unsalted butter, at room temp
1/4 cup sugar
2 eggs, lightly beaten
2 TBLS flour
1 TSP vanilla extract

One 21oz can of cherry pie filling

Preheat the oven to 350.

Mix the above except cherry filling, until fluffy. Drop tablespoons full into the pan of brownies and use a knife to gently cut through the batter to pull the cream cheese into a marbled pattern.

Spoon tablespoons of cherry filling on top of the cream cheese/brownie pan about 1 inch apart.

Bake 50-60 minutes until a toothpick inserted comes out clean.

Cool for an hour before cutting into squares.



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