



SARAH ELIZABETH

Cream Cheese Brownies



INSTRUCTIONS

- O Cream butter, cream cheese & sugar in a mixer until light and fluffy.
- O Beat in eggs and vanilla.
- O In a separate bowl, combine flour, cocoa powder, baking powder & salt and stir by hand to mix dry ingredients.
- O Add dry ingredients gradually into wet ingredients.
- O Grease 13" x 9" pan.
- O Spread batter evenly into pan.
- O Bake for 30 -35 minutes at 325 degrees (glass pan) or 350 degrees (dark, coated pan).
- O Remove from oven and let cool before cutting.

SHOPPING LIST

- O 1 cup butter
- O 2 eggs
- O 3 oz cream cheese
- O 2 cups sugar
- O 1 tsp vanilla
- O 1 cup flour
- O 3/4 cup unsweet cocoa powder
- O 1/4 tsp baking powder
- O 1/2 tsp salt