



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

HALLOWEEN CREAM CHEESE SWIRL BROWNIES

BROWNIE LAYER:

1 cup granulated white sugar
½ cup all-purpose flour
½ cup Hershey's Special Dark cocoa powder
½ teaspoon salt
½ teaspoon baking powder
2 large eggs

1/3 cup vegetable oil

1 teaspoon vanilla extract

CREAM CHEESE LAYER:

8 ounces cream cheese, softened
¼ cup granulated white sugar
1 large egg
½ teaspoon vanilla extract
Orange food coloring

1. Preheat oven to 350 degrees F. Line an 8"x8" baking dish with parchment paper or foil and spray with non-stick cooking spray. Set aside.
2. **BROWNIE LAYER:** In a medium bowl, add the sugar, flour, cocoa powder, salt, and baking powder.
3. Pour the wet ingredients into the dry ingredients and mix with a spatula until just combined.
4. Reserve ¼ cup of batter for the swirls then pour the remaining batter into the prepared dish.
5. **CREAM CHEESE LAYER:** In a medium bowl, add the cream cheese, sugar, egg, and vanilla. Blend until smooth. Add in the orange food coloring and stir to combine.
6. Gently spread the cream cheese layer on top of the brownie batter.

7. Drop tablespoons of the remaining brownie batter on top and gently swirl with a knife or skewer.
8. Bake for 30-35 minutes or until set. Remove and let cool completely before slicing.

NOTES:

- Store leftovers in the fridge for up to 4 days.
- To freeze, wrap individually in plastic wrap then place in freezer bag in the freezer for up to 3 months.
- To double the recipe, use a 9"x13" pan.

<https://www.persnicketyplates.com/halloween-cream-cheese-swirl-brownies/>