

Cream Cheese Brownies - a Better Way

Cook's Illustrated 2014

Internet address:



CREAM CHEESE FILLING:

4 ounces cream cheese, cut into 8 pieces

1/2 cup sour cream, full fat

2 tablespoons sugar

1 tablespoon all-purpose flour

BROWNIE BATTER:

2/3 cup all-purpose flour, 3 1/3 ounces

1/2 teaspoon baking powder

1/2 teaspoon salt

4 ounces unsweetened chocolate, chopped fine

8 tablespoons unsalted butter

1 1/4 cups sugar

2 large eggs

1 teaspoon vanilla extract

Carolyn T's Blog - Tasting Spoons

<http://tastingspoons.com>

Servings: 16

Notes: As a dessert, a 2x2 inch serving would be fine - but you can cut these into smaller pieces to serve more people - more like a cookie serving. I did that, and got about 40 pieces or so.

1. **FILLING:** Microwave the cream cheese until soft, about 20-30 seconds. Add sour cream, sugar and flour and whisk to combine. Set aside.
2. Adjust oven rack to middle position and heat oven to 325°F. Make foil slings for an 8-inch sized square pan by folding 2 long sheets of foil so each is 8 inches wide. Lay sheets of foil in pan, perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan. Grease foil, or spray with baking spray.
3. **BROWNIE BATTER:** Whisk flour, baking powder and salt together in bowl and set aside. Microwave chocolate and butter in bowl at 50% power (so it doesn't burn), stirring at least twice, until melted, about 1-2 minutes. Watch it carefully.
4. Whisk sugar, eggs and vanilla together in medium bowl. Add melted chocolate mixture (do not clean the small chocolate bowl) and whisk until incorporated. Add flour mixture and fold to combine.
5. Transfer 1/2 cup of batter to the bowl used to melt chocolate. Spread the remaining batter in prepared pan (this is the big bowl of batter). Spread cream cheese filling evenly over batter.
6. Microwave small bowl of reserved batter until warm and pourable (about 10-20 seconds). Using spoon, dollop softened batter over cream cheese filling, about 6-8 dollops. Using knife, swirl batter through cream cheese filling, making marbled pattern - maximum of 10-12 strokes - leaving a 1/2-inch border around edges.
7. Bake until toothpick inserted in center comes out with few moist crumbs attached, 35-40 minutes, rotating pan halfway through baking. Let cool in pan on wire rack for an hour.
8. Using foil overhang, lift brownies out of pan. Return brownies to wire rack and let cool completely, about an hour. Cut into 2-inch squares and serve.

Per Serving (excluding unknown items): 225 Calories; 14g Fat (54.3% calories from fat); 3g Protein; 24g Carbohydrate; 1g Dietary Fiber; 53mg Cholesterol; 117mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.