

Bailey's Irish Cream Cheese Swirl Brownies

Author: Based on a recipe by Culinary Concoctions by Peabody (blog)

Carolyn T's
Main Cookbook

Servings: 16



Notes: I've altered this recipe by reducing the amount of sugar in both the Bailey's swirl batter and the brownie batter. If you like things sweet, add another tablespoon or two to each.

Description:

1. Preheat oven to 350°F. Lightly butter 8-inch square nonstick baking pan. Using electric mixer, beat cream cheese and butter in medium bowl until light and fluffy. Gradually add sugar and beat until well blended. Beat in egg. Mix in flour, Bailey's, and vanilla. Set mixture aside.
2. Stir baking chocolate and butter in heavy small saucepan over low heat until smooth. Cool slightly. Using electric mixer, beat sugar and eggs in large bowl until slightly thickened, about 2 minutes. Mix in flour, baking powder and salt. Mix in chocolate mixture and extracts. Stir in chocolate chips.
3. Spread half of chocolate batter (about 1 1/4 cups) in prepared pan. Just do the best you can to spread it out. Using rubber spatula, spread cream cheese mixture over chocolate batter. Using a spoon, drop globs of remaining chocolate batter over top of cream cheese mixture. Using tip of knife, gently swirl through batter, forming marble design.
4. Bake brownies until tester inserted into center comes out with a few moist crumbs attached, about 30 minutes.
5. Make glaze. Combine powdered sugar and Irish cream. If too thick thin out with milk. Pour over warm brownies and spread out as well as you can to the edges. Allow to cool completely and cut into about 16 pieces.

BAILEYS SWIRL:

3 ounces cream cheese, room temperature

2 tablespoons unsalted butter, room temperature

3 tablespoons sugar

1 large egg

1 tablespoon all-purpose flour

2 tablespoons Bailey's Irish Cream

BROWNIES:

6 ounces bittersweet chocolate

3 tablespoons unsalted butter, room temperature

1/3 cup sugar

2 large eggs

1/2 cup all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

2 teaspoons vanilla extract

1 cup semisweet chocolate chips (I think

2/3 cup would be plenty)

GLAZE:

4 ounces sifted powdered sugar

1 tablespoon Bailey's Irish Cream

milk to thin out (amount will vary)

Serving Ideas: Would be especially good with a scoop of vanilla ice cream.

Categories: Cookies, Desserts

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 250 Calories; 16g Fat (53.4% calories from fat); 4g Protein; 28g Carbohydrate; 2g Dietary Fiber; 55mg Cholesterol; 83mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.