

# Heavenly Cream Cheese Brownies

From KING-TV, 1966, Seattle, Washington



*These have a more milk chocolate taste with the addition of cream cheese*

4 ounces dark chocolate, or milk chocolate  
3 tablespoons butter

## CREAM CHEESE FILLING:

2 tablespoons butter  
3 ounces cream cheese, softened

1/4 cup sugar

1 whole egg

1 tablespoon flour

1/2 teaspoon vanilla

## CHOCOLATE CAKE:

2 whole egg

3/4 cup sugar

1/4 teaspoon salt

1/2 teaspoon baking powder

1/2 cup flour

1/2 cup chopped walnuts

1/4 teaspoon almond extract

1 teaspoon vanilla

*Serving Ideas: These can be served as you would any cookie, or add vanilla ice cream on the side, maybe even some chocolate sauce.*

## Picnic

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 16

*I think this was actually a developed recipe from Philadelphia Brand cream cheese, but it was demonstrated on a television program in the 1960's in Seattle (I was living in Oak Harbor, Washington at the time). They didn't give actual measurements, so I had to write into the station and send a SASE (self-addressed, stamped envelope) and they mailed me the mimeographed recipe. This was back in ancient times before computers!*

1. Preheat oven to 350°.

2. Filling: Combine in a small saucepan the chocolate and 3 T. of butter. Melt very slowly over low heat, then set aside to cool. In a small bowl combine the 2 T. butter and cream cheese and using hand mixer, beat until smooth. Gradually add the 1/4 cu sugar, creaming until very light and fluffy. Blend in the egg, 1 T. flour and 1/2 tsp. vanilla. Set aside.

3. Chocolate Cake: In a larger bowl beat 2 eggs until light in color. Gradually add the 3/4 cup sugar, beating well inbetween, and continue mixing with hand mixer until it is thickened. Add the baking powder, salt, and 1/2 cup flour. Spoon in the cooled chocolate mixture, nuts, almond extract and vanilla.

4. Spread about half of the chocolate mixture in the bottom of an 8x8 or 9x9 greased pan. Spread so the layer goes into the corners. Then spread the cream cheese mixture over the chocolate layer, pushing into corners also. Then add the 2nd layer of chocolate cake, doing your best to cover the top. Zig-zag a spatula through the entire mixture a couple of times to marble the batter. Bake for 35-40 minutes, or until the cake tests done, or springs back when lightly pressed in the center. Cool on a rack and cut into squares.

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Per Serving (excluding unknown items): 187 Calories; 11g Fat (49.8% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 115mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1 Other Carbohydrates.