

THIS WEEK'S RECIPE

As seen on hdnews.net



Julie's Cream Cheese Brownies

By: Julie Jones Makes 8 X 8 pan

Melt over low heat

- 4 oz German Chocolate
- 3 Tablespoons butter

Combine

- 3 oz cream cheese
- 2 Tablespoons butter
- 1/4 cup sugar
- 1 egg
- 1 Tablespoon Flour
- 1 teaspoon vanilla

Set aside.

- In another bowl: Combine
- 2 eggs
- 3/4 cup sugar
- Beat till lemon yellow color.

Add:

- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup flour
- 1 teaspoon vanilla

- After this is combined, add chocolate mixture.
- Pour half of chocolate batter in greased and floured pan. Top with cream cheese batter. Top with remaining chocolate batter. Swirl with knife to marble.
- Bake at 350 degrees for 35-40 minutes

This recipe can be doubled for 9 x 13 pan.



Nutrition Facts

Serving Size (80g)
Servings Per Container 9

Amount Per Serving
Calories 290 Calories from Fat 130

	% Daily Value*
Total Fat 15g	23%
Saturated Fat 9g	43%
Cholesterol 110mg	36%
Sodium 1170mg	49%
Total Carbohydrate 36g	12%
Dietary Fiber 0g	0%
Sugars 30g	
Protein 5g	

Vitamin A 8% • Vitamin C 0%
Calcium 4% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



Location Of Ingredients

(At Vine Street Dillon's)

Item	Aisle
German Chocolate	11
Butter	Dairy
Cream Cheese	Dairy
Sugar	11
Egg	Dairy
Flour	11
Vanilla	11
Baking Powder	11
Salt	11

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