

Ingredients:

Brownie

1 (20 ounce) package fudge brownie mix (13x9 size)
1/4 cup water (or what mix calls for)
1/3 cup oil (or what your mix calls for)
2 eggs (or what your mix calls for)

Topping

1 (8 ounce) package cream cheese
1/3 cup sugar
1 egg
1/2 teaspoon vanilla

1 Preheat oven to 350 F degrees. 2 Prepare the brownie mix according to package directions (water, oil, eggs). 3 Pour into a greased 13x9-inch baking pan.

Beat cream cheese with electric mixer on medium speed until smooth.

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5 Add sugar and mix. Add vanilla and egg; mix until well-blended.

6 Place cheese mixture in dolups over the whole pan, leaving some brownie showing inbetween.

7 Cut or swirl through batter several times with a knife or fork for a marbled effect. It can be tricky to get a good marble effect so be careful not to over work it.

8 Bake for 35 to 40 minutes. Cool; cut into squares. (These will also freeze well).