



CHEESE SWIRL BROWNIES

- 1 Cup Sugar
- 1/2 Cup Butter
- 2 Eggs
- 1/2 Teaspoon Vanilla
- 2 Ounces Unsweetened Chocolate, Melted
- 1 Cup Cake Flour
- 1/2 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Chopped Walnuts

CHEESE MIXTURE

- 1/4 Cup Sugar
- 2 Tablespoons Butter
- 1 Cup Cottage Cheese
- 1 Tablespoon Corn Starch
- 1 Egg
- 1/2 Teaspoon Vanilla

DIRECTIONS

1. Mix sugar, butter, eggs, and vanilla for brownies.
2. Blend in chocolate.
3. Blend remaining brownie ingredients.
4. Mix into chocolate mixture.
5. For cheese mixture, cream sugar and butter.
6. Add cheese and cornstarch, mix thoroughly.
7. Add egg and vanilla. Blend well.
8. Heat oven to 375 degrees.
9. Spread half the brownie mixture into a 9 inch square pan that has been well greased.
10. Pour cheese mixture over top.
11. Spread remaining brownie batter over cheese mixture.
12. Pull a knife through in both directions to marble.
13. Bake 40 to 45 minutes.
14. Cool and cut into squares.