



The 1828 Trail Inn

Cream Cheese Brownies

Ingredients

- 2 - 8 oz packages cream cheese, softened**
- 2 c sugar - divided - 1/2 cup and 1 1/2 cups**
- 3 Tbs milk**
- 1 c butter, softened**
- 2/3 c instant hot cocoa mix (we use Swiss Miss or a cappucino mix)**
- 4 eggs**
- 2 tsp vanilla extract**
- 1 1/2 c flour**
- 1 c chopped nuts**

Directions

- 1. Beat cream cheese, 1/2 cup sugar and milk in a small mixing bowl until fluffy. Set aside.**
- 2. In a large mixing bowl, cream butter, hot cocoa mix and remaining sugar. Beat in eggs and vanilla. Stir in flour and nuts.**
- 3. Pour half into a greased 13 x 9 baking pan. Spread with cream cheese mixture. Top with remaining batter. Cut through batter with a knife to swirl the cream cheese.**
- 4. Bake at 350° for 35 - 40 min., or until a toothpick inserted near the center comes out clean. Cool and cut into bars.**