CREAM CHEESE FUDGE BROWNIES

With a layer of smooth cream cheese sandwiched between two delicious layers of chocolate fudge, it's no wonder people can't resist these cream cheese fudge brownies.

Ingredients

1 cup	Unsalted butter
8 oz.	Unsweetened chocolate, roughly chopped
3 ⅓ cup	Sugar, divided
5	Grade A Large Phil's Fresh Eggs, divided
2 ½ tsp.	Pure vanilla extract, divided
1 cup	All-purpose flour
1 pkg. (8 oz.)	Cream cheese, room temperature

Directions

STEP 1
Preheat oven to 350°F. Grease an 8" x 11" pan and set aside.

STEP 2
In a medium pot, melt the butter; then remove pot from heat. Add the chocolate and stir until it has melted. Whisk in 3 cups sugar, 4 eggs and 2 tsp. of vanilla extract. Stir in the flour until just combined.

STEP 3
In a large bowl, beat the cream cheese until smooth. Add the remaining ⅓ cup sugar, beating until combined. Add the final egg and the remaining ½ tsp. vanilla; mix until well blended.

STEP 4

Pour half of the chocolate mixture into the prepared pan; smooth with a spatula. Top with the cream cheese mixture; smooth with a spatula. Pour the remaining half of the chocolate mixture on top of the cream cheese mixture and smooth.

STEP 5
Place pan in the oven. Bake for 30 minutes, or until a toothpick poked in the center comes out clean. Remove from the oven and cool completely before cutting.