

From Real Estate to Recipes!

FEBRUARY'S FEATURE RECIPE

Brownie Bombs! (We love these chocolate treats)

Ingredients:

4 ounces unsweetened chocolate
½ cup butter or margarine
1 2/3 cup sugar
½ tsp vanilla
3 eggs
¾ cup all purpose flour
(1) 8oz. package of cream cheese, softened
4 tsp all purpose flour
1 egg
¼ tsp vanilla
½ cup semi-sweet chocolate pieced
(chocolate chips)

Directions:

1. In saucepan, melt the unsweetened chocolate & butter over low heat.
2. Remove the mixture from the heat. Stir in 1 1/3 cups of the sugar & ½ tsp vanilla.
3. Cool mixture for 15 minutes. Beat in 3 eggs & ¾ cup flour.
4. In bowl, mix the remaining 1/3 cup sugar, cream cheese, 1 egg, 4 tsp flour & ¼ tsp vanilla.
5. Coat an 8x8x2 inch baking pan with non-stick spray. Spread 2/3 of the chocolate batter in the pan. Spoon cream cheese layer over batter. Dollop with remaining chocolate batter.

Bake @ 350° for 20 minutes. Sprinkle with chocolate chips. Bake for 12 min more. Cool, cover, & store in fridge. Let chilled dessert stand at room temperature for 30 min before serving. 16 servings! Delicious!