

Cream Cheese Swirl Brownies

FROM THE FEAST KITCHEN



BROWNIE BATTER:

- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter
- 8 oz semisweet chocolate, chopped, or $1\frac{1}{3}$ cups chips
- $1\frac{1}{4}$ cups granulated sugar
- 3 large eggs, room temperature
- 2 tsp vanilla extract
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp salt

CREAM CHEESE SWIRL:

- 8 oz full-fat block cream cheese, softened
- $\frac{1}{4}$ cup granulated sugar
- 1 large egg yolk
- $\frac{1}{2}$ tsp vanilla extract

INSTRUCTIONS:

1. Heat the oven to 350°F / 180°C . Line a 9x9 inch pan with parchment, leaving overhang on two sides, and butter the parchment.
2. Melt the butter and chocolate together in a medium saucepan over low heat, stirring, until smooth. Take it off the heat.
3. Whisk in the sugar, let it cool for about 5 minutes so it won't cook the eggs.
4. Whisk in the eggs one at a time, then the vanilla. Beat for 30 seconds after the last egg; this is what gives brownies a thin, shiny top.
5. Fold in the flour and salt with a spatula just until no pockets of dry flour remain, then stop. Overmixing toughens them.
6. Beat the cream cheese, sugar, egg yolk, and vanilla in a small bowl until completely smooth with no lumps.
7. Spread about three quarters of the brownie batter in the pan. Drop the cream cheese mixture over it in spoonfuls, then dot the remaining brownie batter on top. Drag a butter knife through in an S pattern four or five times. Do not overdo it.
8. Bake 35 to 40 minutes, starting to check at 32 minutes if you are using a light metal pan. They are done when the edges are set and a toothpick in the center comes out with moist crumbs, not wet batter.
9. They set up as they cool. Cut from 9-12 brownies at the sizes you prefer!