



# Lebra Brownies

Prep time: 20 min | Cook time: 30 min | Serves: 24

Heat oven to 350°.

Generously grease the bottom only of a 13x19 pan.

In a small bowl, blend all filling ingredients. Beat at medium speed until smooth, about 1 minute. Set aside.

In a large bowl, combine all brownie ingredients, beat 50 strokes with a spoon. Spread half of the brownie batter in prepared pan. Spoon cream cheese mixture over batter, spreading to cover.

Place spoonfuls of remaining batter on top of cream cheese and marble with a butter knife.

Bake at 350° for 30 to 35 minutes. Cool and refrigerate for about one hour before serving.

## INGREDIENTS

### FILLING INGREDIENTS:

- 2 pkgs cream cheese, softened
- 1/4 cup sugar
- 1/2 teaspoon vanilla
- 1 egg

### BROWNIE INGREDIENTS:

- 22.5 oz pkg fudge brownie mix
- 1/3 cup very hot water
- 1/3 cup oil
- 1 egg