

CHERRY CHEESECAKE BROWNIES

Ingredients:

Cheesecake Topping Ingredients:

2 (8 ounce) cream cheese

$\frac{1}{2}$ cup sugar

1 egg

$\frac{1}{2}$ teaspoon vanilla

Brownie Ingredients:

1 cup butter

6 ounce unsweetened chocolate

2 cups sugar

1 teaspoon vanilla

1 teaspoon salt

4 eggs

$1\frac{1}{4}$ cup flour

1 (21 ounce) Lucky Leaf® Cherry Pie Filling

Instructions:

Heat oven to 350 degrees. Line a 13×9 inch pan with foil and spray lightly with cooking spray. Set aside.

To make the topping: Beat together cream cheese, and sugar until smooth. Add in egg and vanilla and continue to beat until smooth.

To make the brownies: In a microwave safe bowl, melt butter and chocolate 30 seconds at a time until melted and smooth. Stir in sugar vanilla and salt. Add in eggs and flour. Mix until incorporated.

Spread brownie mix into the bottom of your 13×9 inch prepared pan. Drop Cheesecake mixture on top followed by the Lucky Leaf

Cherry Pie filling. Run a knife through the top giving it the marbled look.

Bake for 45-50 minutes until the cheesecake states to turn lightly brown on the edges. The cheesecake center will still jiggle a bit. Cool completely and chill for 4 hours before cutting.