

Dessert

Lucky Leaf Cherry Bliss Brownies

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Preparation Time: 25 minutes

Cook time: 50 minutes

- 1 package (19.5 oz) brownie mix**
- 1/2 cup vegetable oil**
- 3 eggs, lightly beaten**
- 1/4 cup water**
- 1 package (8 oz) cream cheese, softened**
- 5 tablespoons butter, softened**
- 1/3 cup sugar**
- 2 eggs lightly beaten**
- 2 tablespoons all-purpose flour**
- 3/4 teaspoon vanilla**
- 1 can (21 oz) Lucky Leaf Regular or Premium Cherry Pie Filling**

In a large bowl, prepare the brownie mix according to package directions, using oil, eggs and water.

Spread the batter in a 13x9-inch greased pan. Set aside.

In a large bowl, beat the cream cheese and butter until soft. Add the sugar. Beat in an additional two eggs, flour and vanilla.

Drop spoonfuls of the mixture over the brownie batter in the pan. Use a knife to gently cut through the batters to create a marble pattern.

Spoon the Lucky Leaf Cherry Pie Filling over the top.

Bake for 50 to 60 minutes or until a toothpick comes out clean,

Cool completely before serving.

Yield: 24 brownies

Per Serving (excluding unknown items): 4257 Calories; 312g Fat (64.2% calories from fat); 52g Protein; 339g Carbohydrate; trace Dietary Fiber; 1046mg Cholesterol; 2484mg Sodium. Exchanges: 1 Grain(Starch); 5 Lean Meat; 59 Fat; 21 Other Carbohydrates.