

Amazing Cream Cheese Brownies

These will be sure to satisfy your chocolate cravings + feel good about what you are eating!

Brownie Ingredients:

Yields: 2 dozen

- ***1 cup Borntrager Dairy Honey or sugar***
- ***2 tsp. vanilla***
- ***3/4 cup cocoa***
- ***2 cups Borntrager Dairy milk***
- ***3 cups wheat flour***
- ***2 tsp. soda***
- ***2/3 cup Borntrager Dairy butter***

Filling Ingredients:

- ***1 cup Borntrager Dairy Honey & Vanilla greek yogurt or cream cheese***
- ***1 Borntrager Dairy pastured egg***
- ***2 Tbsp. Borntrager Dairy Honey or sugar***
- ***dash of salt***

Steps:

- 1. Preheat oven to 350.**
- 2. In a large mixing bowl, combine all brownie ingred. Blend well.**
- 3. Pour into a greased 12 x 17 sheet pan.**
- 4. Mix filling ingred. together in a small mixing bowl.**
- 5. Drop filling by Tbsp onto brownie mixture.**
- 6. Use a knife to swirl the filling thru the batter.**
- 7. Sprinkle with 2 cups dark chocolate chips.**
- 8. Bake at 350 for 20 minutes.**
- 9. Cool and enjoy!**