

## RECIPE

### COOKIES & CREAM BROWNIES

#### INGREDIENTS

1 8 oz. package 1/3 less fat cream cheese, at room temperature  
1 cup + 1 & 1/4 Tbs sugar  
1 & 1/4 cups liquid egg substitute such as Egg Beaters  
1 teaspoon vanilla extract  
8 reduced-fat chocolate Oreo cookies, chopped  
1/2 cup butter  
6 oz unsweetened chocolate, chopped  
1 package, (5 oz.) Pureed prune baby food  
1 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt

PREHEAT oven to 350 degrees.

LINE a 9 inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray. On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes. Beat in 1/4 cup egg substitute and vanilla. Stir in cookies; reserve.

In pot, melt butter and chocolate over medium heat.

Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food.

Stir in flour, baking powder and salt until combined.

Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoon fulls over chocolate.

Repeat with remaining batters.

Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs.

Cool 20 minutes.

Using foil, lift brownie from pan, cool completely on rack.

Cut into squares, submit 8 squares for judging, enjoy the rest.