

## Double Fudge Cream Cheese Brownies

### Brownies:

1 c. butter or margarine  
4 (1 oz.) squares unsweetened chocolate  
2 c. sugar  
1 ½ c. flour  
4 eggs, slightly beaten  
1 tsp. salt  
1 tsp. baking powder  
2 tsp. vanilla  
1 c. semi-sweet chocolate chips

### Filling:

¼ c. sugar  
2 T. butter or margarine  
3 oz. cream cheese, softened  
1 egg  
1 T. flour  
½ tsp. vanilla

Heat oven to 350° F. In 2 quart saucepan combine 1 c. butter and unsweetened chocolate. Cook over medium heat stirring occasionally, until melted (4 to 6 minutes). Stir in remaining brownie ingredients except chocolate chips. Fold in chocolate chips. Spread half of batter into greased 13 x 9" baking pan. In small bowl stir together all filling ingredients. Spread over brownie mixture. Spoon remaining batter over filling. (Batter will not entirely cover cream cheese mixture.) Bake for 30 to 35 minutes or until brownies begin to pull away from sides of pan.