

From the kitchen of
MIZZOU

Mizzou Cheesecake Brownies

An original Rollins, Plaza 900, The MARK & Dobbs recipe.

Ingredients

- 1 package fudge brownie mix (13 x 9 pan size)
- 6 ounces cream cheese, softened
- 6 Tablespoons butter
- 1/2 cup sugar
- 2 Tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- 2 large eggs, lightly beaten
- 2 drops yellow food coloring
- 1/4 cup hot fudge topping, warmed

Directions

Preheat oven to 350° F. Prepare brownie mix according to package directions and spread into a greased 13 x 9 inch pan. Set aside.

In a small bowl, beat together the cream cheese, butter, sugar, flour, and vanilla until smooth and creamy. Add eggs and food coloring; beat on low speed until just combined. Spread on top of the brownie mix. Drizzle the warm fudge over the cheesecake batter and cut lines through it with the tip of a knife to create tiger stripes.

Bake at 350° F for 30-35 minutes or until a toothpick inserted in the center comes out with moist brownie crumbs. Set on a wire rack to cool completely before cutting.