

# cream cheese MARBLE brownies



1 package 1-2-3 Gluten Free® Devilishly  
Decadent Brownie Mix or Divinely  
Decadent Brownie Mix, prepared  
according to package instructions  
16 oz. cream cheese, softened

3 tsp. potato starch  
10 Tbsp. superfine granulated sugar  
2 large eggs, room temperature  
½ tsp. pure vanilla extract

- ① Preheat oven to 350° F. Spray 9" x 13" pan with non-stick spray.
- ② Prepare brownie batter according to package instructions and set aside.
- ③ In a clean bowl of mixer with paddle attachment or in a food processor, place cream cheese, potato starch, sugar, eggs, and vanilla extract. Mix in mixer or processor until the cream-cheese mixture is well blended and smooth, about 45 seconds to 1 minute.
- ④ Pour the brownie mixture into the prepared 9" x 13" pan. Spread the cream cheese mixture over the brownie mixture. Using a spoon or spatula, scoop the remaining brownie batter over the filling in mounds arranged in threes (three per row across the width of the pan). Be sure to leave some space in between the mounds.
- ⑤ Using the handle of wooden spoon or a chopstick, run the handle/chopstick back and forth through the mounds, running the length of the pan, marbleizing the Mix.
- ⑥ Gently, shake the pan back and forth to level the batter.
- ⑦ Bake the brownies on the center rack of the preheated oven, until a toothpick inserted in center comes out nearly clean, or with some moist crumbs, about 50-60 minutes. Baking times will vary with different appliances.
- ⑧ Allow brownies to cool in the pan (about 1 hour) before cutting with a plastic knife.

