

Cookies & Bars



Cream Cheese Brownie Royale



- 1 package (about 15 ounces) brownie mix for 8-inch square pan
- $\frac{2}{3}$ cup cold coffee or water
- 1 package (8 ounces) reduced-fat cream cheese, softened
- 1 egg
- 5 teaspoons sugar substitute
- 1 tablespoon fat-free (skim) milk
- $\frac{1}{2}$ teaspoon vanilla

1. Preheat oven to 350°F. Coat 13×9-inch nonstick baking pan with nonstick cooking spray; set aside.
2. Combine brownie mix and coffee in large bowl; stir until blended. Pour brownie mixture into prepared pan.
3. Beat cream cheese, egg, sugar substitute, milk and vanilla in medium bowl with electric mixer at medium speed until smooth. Spoon cream cheese mixture in small dollops over brownie mixture. Swirl cream cheese mixture into brownie mixture with tip of knife.
4. Bake 30 to 35 minutes or until toothpick inserted into center comes out clean. Cool completely in pan on wire rack.
5. Cover with foil and refrigerate 8 hours or until ready to serve. Garnish as desired. *Makes 16 servings*

Nutrients per Serving

Calories	167	Carbohydrate	28g
Calories from Fat	25%	Cholesterol	7mg
Total Fat	5g	Sodium	181mg
Saturated Fat	2g	Dietary Fiber	1g
Protein	4g		

DIETARY EXCHANGES: 2 Starch, $\frac{1}{2}$ Fat

