

Girl Guide COOKIES

A great recipe for growing girls

Chocolate Cookie Cheesecake Brownies

This recipe first appeared in *The Calgary Herald*, Sunday, April 6, 2003. Barbara Barnes is a home economist and the supervisor of the ATCO Blue Flame Kitchen. Her column runs Sundays in the *Herald's* food section.

Recipe Ingredients

1 box of brownie mix
½ cup (125ml) oil
3 tbsp (40ml) water
2 eggs
1 tsp (5ml) vanilla
8 oz. (250g) cream cheese, softened
1/3 cup (75ml) sugar
1 tbsp (15ml) flour
1 egg
½ tsp (2ml) vanilla
12 chocolate sandwich cookies, quartered

Method

Using medium speed of an electric mixer, beat together brownie mix, oil, water, two eggs and one tsp vanilla just until blended.

Spread batter over bottom of greased 9x13 inch (23x33cm) baking pan.

In a separate bowl, beat together cream cheese, sugar and flour until blended.

Add egg and ½ tsp of vanilla. Beat until smooth.

Spoon cream cheese mixture over batter.

Using a knife, lightly swirl cream cheese mixture through brownie batter.

Sprinkle cookies over top.

Place a brick directly on grid on natural gas barbeque. Place baking pan on top of brick.

Bake with lid down, over medium heat for 35 to 40 minutes until brownies test done.

Turn pan a quarter turn every 10 to 15 minutes to ensure even cooking. Cool completely on rack. Brownies may also be baked in a 350°F (180°C) for 35 to 40 minutes.

ENJOY!