

Peanut Butter Cheesecake Brownies



Ingredients

For Brownies

- 1 c yogurt
- 1 1/2 c sugar
- 1/2 c egg substitute
- 2 t vanilla extract
- 1 T instant coffee granules
- 2/3 c all-purpose flour
- 1/4 t salt
- 1/2 t baking powder
- 3/4 c cocoa powder

For Cheesecake:

- 4 oz low fat cream cheese (Neufchatel), softened
- 1/4 c egg substitute
- 3 T sugar
- 1/4 t vanilla extract
- 1/4 c creamy peanut butter

Cooking Directions

1. Preheat oven to 350.
2. Combine yogurt, 1 1/2 cups sugar, 1/2 cup egg substitute, 2 teaspoons vanilla extract, and instant coffee granules in a large mixing bowl.
3. Combine flour, cocoa powder, salt and baking powder in a small mixing bowl.
4. Beat cream cheese, peanut butter, 3 tablespoons sugar, 1/4 teaspoon vanilla extract with a hand mixing in a small bowl until creamy.
5. Add flour mixture to yogurt mixture and stir until combined.
6. Pour into an 8 inch square baking pan coated with cooking spray making sure to spread the batter evenly.
7. Spoon the peanut butter mixture on top of the chocolate mixture and swirl with a knife.
8. Bake at 350 for 40-45 minutes or when a toothpick inserted in the center comes out clean.
9. Cool before serving.