



Cherry Bliss Brownies

Servings: 24 brownies

Ingredients

- 1 (19.5 oz) pkg brownie mix
- 1/2 cup vegetable oil
- 3 eggs, lightly beaten
- 1/4 cup water
- 1 (8 oz) pkg cream cheese, softened
- 5 tbs butter, softened
- 1/3 cup sugar
- 2 eggs, lightly beaten
- 2 tbs flour
- 3/4 tsp vanilla
- 1 can (21 oz) cherry pie filling

Directions

In a large bowl prepare brownie mix according to package directions, using oil, eggs, and water. Spread batter in a 9 x 13" greased pan. Set aside.

Beat cream cheese and butter in large bowl until fluffy. Add sugar. Beat in additional 2 eggs, flour and vanilla. Drop spoonfuls of the mixture over brownie batter in pan. Use a knife to gently cut through batters to create a marble pattern.

Spoon cherry pie filling over top. Bake for 50 to 60 minutes or until toothpick comes out clean.

Cool completely before serving.

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