



## Sour Cream Cheese Brownies

Makes about 24 brownies

375°F

9x12-inch pan, prepared with foil and a non-stick spray

### Brownie Layer

2 cups granulated sugar  
2 cups all purpose flour  
1/2 tsp salt  
1 cup unsalted butter  
1 cup water  
1/4 cup dutch process cocoa powder  
1/2 cup sour cream  
2 large eggs  
1 tsp baking soda

1. In a large bowl combine sugar, flour and salt. Set aside.
2. In a medium saucepan on low heat melt butter, water and cocoa powder until boiling. Add to the flour mixture and blend together to fully incorporate. Add sour cream, eggs and baking soda. Pour into prepared pan. Set aside and make Cheese Layer.

### Cream Cheese Layer

8 oz cream cheese, softened  
1/3 cup granulated sugar  
1 large egg  
1 tsp freshly squeezed lemon juice

1. In a bowl, combine cream cheese, sugar egg and lemon juice. Spoon dollops on top of brownie layer.
2. Place into preheated oven until top is firm to the touch, about 35 to 40 minutes. Cool in pan for 10 minutes before removing and cool completely on a rack.