

Peanut Butter Swirl Brownies

twist through mixtures to create swirled effect.

5. Bake brownie 30 to 35 minutes or until toothpick inserted 2 inches from edge comes out almost clean. Cool in pan on wire rack.

6. When cool, cut brownie lengthwise into 4 strips, then cut each strip crosswise into 6 pieces.

■ Each brownie: About 265 calories, 6 g protein, 26 g carbohydrate, 17 g total fat (8 g saturated), 2 g fiber, 61 mg cholesterol, 185 mg sodium.

Cheesecake Swirl Brownies: Prepare Peanut Butter Swirl Brownies as above in steps 1 and 2. In step 3, prepare Cheesecake Swirl: In small bowl, with mixer at medium speed, beat *1½ packages (8 ounces each) cream cheese*, softened, until smooth; gradually beat in *½ cup sugar*, *½ teaspoon vanilla extract*, and *1 large egg* just until blended. Complete recipe as in steps 4 through 6, substituting cream cheese mixture for peanut butter mixture in step 4.

■ Each brownie: About 235 calories, 4 g protein, 26 g carbohydrate, 14 g total fat (8 g saturated), 1 g fiber, 71 mg cholesterol, 155 mg sodium.



Peanut Butter Swirl Brownies

pictured above

PREP 30 minutes plus cooling

BAKE about 30 minutes

MAKES 24 brownies

Brownie

- 1¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon salt
- ½ cup butter or margarine (1 stick)
- 4 ounces unsweetened chocolate
- 4 ounces semisweet chocolate
- 1½ cups sugar
- 2 teaspoons vanilla extract
- 4 large eggs, lightly beaten

Peanut Butter Swirl

- 1 cup creamy peanut butter
- ⅓ cup sugar
- 4 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- 1 large egg

1. Preheat oven to 350°F. Grease 13" by 9" metal baking pan.

2. Prepare Brownie: On waxed paper, combine flour, baking powder, and salt. In 3-quart saucepan, heat butter and chocolates over low heat until melted, stirring frequently. Remove saucepan from heat; stir in sugar. Add vanilla and eggs; stir until well mixed. Stir flour mixture into chocolate mixture until blended.

3. Prepare Peanut Butter Swirl: In medium bowl, with mixer at medium speed, beat peanut butter, sugar, butter, flour, vanilla, and egg until well blended.

4. Spread 2 cups chocolate batter in pan; top with 6 large dollops of peanut butter mixture. Spoon remaining chocolate batter over and between peanut butter in 6 large dollops. With tip of knife, cut and