



CREAM CHEESE BROWNIE

Advanced Lifestyle

Ingredients

One box Pillsbury Moist Supreme Reduced Sugar Cake Mix, Devil's Food
1 (15-oz.) can pure pumpkin
6 oz. fat-free cream cheese, room temperature
6 packets of Splenda
1 TSP Coffeemate fat-free or sugar-free French Vanilla powdered creamer, dissolved in 2 TBS warm water
1/4 TSP vanilla extract

Instructions

1. Preheat oven to 400°.
2. In a large mixing bowl, combine cake mix and pumpkin. Stir until completely blended (the mixture will remain very thick).
3. Spread batter into a large baking pan (about 9 x 13) sprayed with nonstick spray, and set aside.
4. Combine softened cream cheese with Splenda, Coffeemate mixture, and vanilla extract. Using a whisk, mix vigorously until completely blended, smooth and lump-free. Spoon cheesecake mixture over the brownie batter, and use a knife to swirl it in. (Don't worry if your swirl isn't perfect.)
5. Place pan in the oven and bake for 20 to 25 minutes. Allow to cool, and then cut into 16 pieces.

Portion-Per-Serving Information: (Yields 16 servings):

1 serving = 1 brownie = 1 G, ½ FT