

BROWNIE SWIRL CHEESECAKE

*Candace Jobe
Outpatient*

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| 1 (8 oz.) pkg. brownie mix | 1 c. milk chocolate chips,
melted |
| 2 (8 oz.) pkg. cream
cheese, softened | Whipped cream (optional) |
| ½ c. sugar | Miniature chocolate kisses
(optional) |
| 1 tsp. vanilla extract | |
| 2 eggs | |

Prepare brownie mix according to package directions for chewy fudge brownies. Spread into a greased 9 inch spring form pan. Bake at 350° for 15 minutes (brownies will not test done). Cool for 10 minutes on a wire rack.

Meanwhile, in a mixing bowl, combine cream cheese, sugar, and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Pour over the brownie crust. Top with melted chocolate; cut through the batter with a knife to swirl the chocolate. Bake at 350° for 35 to 40 minutes or until center is almost set. Run a knife around edge of pan to loosen; cool completely. Remove sides of pan; refrigerate for at least 3 hours. Garnish with whipped cream and chocolate kisses if desired. Yields 8 to 10 servings.

CARROT CAKE

Joyce Halterman

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| 2 c. sugar | 4 eggs |
| 2 c. self-rising flour | 1 c. pecans |
| 1½ c. oil | 1½ tsp. cinnamon |
| 3 c. grated carrots | |

Beat eggs and oil together; mix in sugar, flour, and cinnamon. Now add carrots and pecans. Bake at 350° until done.

CHEESE CAKE RECIPE

Shirley Masters

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| 2 (8 oz.) pkg. cream
cheese | 1 tub Cool Whip
Milk |
| 1 c. powdered sugar | |

Put cream cheese into a bowl. Mix well. Add powdered sugar and Cool Whip. Add milk to make creamier. Mix well. Put in pie crust and eat.