

# Cherry Cheese Brownies

Makes 9-12 servings.

## Ingredients

1 can (16-17 oz) dark, sweet, pitted cherries  
1 15 oz package brownie mix  
2 eggs divided  
¼ cup vegetable oil  
1 3oz package cream cheese, softened  
2 Tbsp sugar  
¾ cup flaked coconut  
1 tsp almond extract  
Sweetened whipping cream, optional

## Directions

1. Drain cherries; reserve ¼ cup liquid.
2. With spoon combine brownie mix, 1 egg, oil and reserved cherry liquid; mix thoroughly.
3. Reserve 9 cherries for garnish, if desired.
4. Gently stir remaining cherries into brownie mixture; set aside.
5. Combine cream cheese and sugar, mix well.
6. Beat remaining egg and stir into cream cheese mixture with coconut and almond extract.
7. Spoon into greased 9-inch square baking pan alternatively with brownie mixture.
8. Swirl mixtures together slightly.
9. Bake at 350 degrees 35-40 minutes until a wooden pick inserted near middle comes out clean.
10. Cool. Cut into squares.
  - a. If desired serve with a dollop of whipped cream and top with a cherry.