

## MARBLED CHOCOLATE CHEESECAKE BARS

Source: Light & Tasty Magazine Premiere Issue (Jean Komlos)

Prep/Cooking Time: 45-60 minutes

### Ingredients:

3/4 C water	1/3 C butter (no substitutes)
1 1/2 squares/oz unsweetened chocolate	2 C all-purpose flour
1 1/2 C packed brown sugar	1 tsp baking soda
1/2 tsp salt	1 egg
1/2 C reduced-fat sour cream	1 egg white

### Cream Cheese Mixture:

1 package (8 oz) reduced-fat cream cheese	1/3 C sugar
1 egg white	1 TBS vanilla extract
C (6 oz) miniature semisweet chocolate chips	

### Directions:

In small saucepan, combine water, butter & chocolate - cook & stir over low heat till melted - stir till smooth. Cool.

In mixing bowl, combine flour, brown sugar, baking soda & salt - add egg, egg white & sour cream - beat on low speed just till combined. Stir in chocolate mixture till smooth. In another mixing bowl, beat cream cheese, sugar, egg white & vanilla - set aside.

Spread chocolate batter into 15x10x1" baking pan coated with non-stick cooking spray. Drop cream cheese mixture by tablespoonsful over batter; cut through batter with a knife to swirl - sprinkle with chocolate chips.

Bake 20-25 minutes @ 375° F (or till toothpick inserted near center comes out clean). Cool on wire rack.

Yields: 45-50 cookies