

# Cherry Bliss Brownies

As found at [www.luckyleaf.com](http://www.luckyleaf.com)



18.25oz brownie mix  
½ cup vegetable oil  
3 eggs, slightly beaten  
¼ cup water  
8oz pkg cream cheese, softened  
5 Tbsp butter, softened  
1/3 cup sugar  
2 eggs, lightly beaten  
2 Tbsp flour  
¾ tsp vanilla  
21oz can cherry pie filling

Preheat oven to 350°F. In a large bowl prepare brownie mix according to package directions, using oil, eggs, and water. Spread batter in a 13x9-inch greased baking pan. Set aside.

Beat cream cheese and butter in large bowl until fluffy. Add sugar. Beat in additional 2 eggs, flour, and vanilla. Drop spoonfuls of the mixture over brownie batter in pan. Use a knife to gently cut through batters to create a marble pattern. Spoon LUCKY LEAF Cherry Pie Filling over top. Bake for 50 to 60 minutes or until toothpick comes out clean.

Cool completely before serving.