

Cherry Cheesecake Brownies

Brownie Layer:

1 cup butter, melted

1 cup Splenda

1 cup Swerve*

3/4 cup cocoa

4 eggs

1 1/2 cups flour

1/2 tsp salt

Cheesecake layer:

2 8 oz pkgs cream cheese, softened to room temperature

1/2 cup Swerve

1 egg

1/2 tsp vanilla

1 21 oz can sugar-free cherry pie filling (Kroger)

Whisk together melted butter, sugar, and cocoa till smooth. Whisk in vanilla and eggs. Stir in flour and salt till well combined. Pour into a well-greased 9x13" pan.

Beat cream cheese and sugar till smooth. Add egg and vanilla, beat till smooth. Pour over brownie layer.

Drop cherry pie filling by spoonful over the cream cheese layer. Swirl with a butter knife.

Bake at 350° for 45-50 minutes or until middle is barely set. Cool completely before serving.

*This is a natural sugar substitute made from the bark of birch trees. I buy this as Natural Grocers and am told it is also sold at Sprouts or Whole Foods.

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