

# Decadent Brownie Delight

I have been teaching lots of classes lately and hubby has had to make a few of his own suppers so I thought I would make it up to him by making him a nice dessert...Decadent Brownie Delight.



When I was walking Gracie this morning, I was thinking about things that are full of calories and totally yummy and came up with the idea of making this...(yes, I am still watching my weight. I just take one day off a week and today is the day so I am eating!)

I mixed up a batch of brownies:

2 sticks of margarine softened

2 eggs

2 t vanilla

2 cups of sugar

1/2 c cocoa

2 cups flour

Grease and flour two tart pans that are 10" in diameter. If you have a spring foam pan, that could work too. Bake the brownies at 350 degrees for 18 minutes. Let cool. Invert the brownie. Put a thin layer of hot fudge over the brownie. Then mix one large pack of cream cheese with 1/2 cup of sugar

and layer that over the chocolate. Now put a can of cherry pie filling over each of the brownies. Put in the refrigerator to set. When you serve it, spray whip cream on top and sprinkle mini chocolate chips over the top of it.

Being I am watching my weight, I use the 1/3 less fat cream cheese and I used the no sugar added cherry pie filling. Everyone here LOVED it. In fact, I finished making it about a half hour ago, the kids and hubby came in and one of the desserts is gone. Good thing the recipe makes two "pies".