

Chocolate *Facts and Figures*

Sweet News For Brownie Lovers



Tuxedo Brownies are a rich, elegant treat that's so easy to prepare.

(NAPS)—How sweet it is: Since the very first chocolate factory opened in pre-Revolutionary New England in 1765, Americans have had a love affair with chocolate, many agree.

How much chocolate do we eat? Americans alone consume 3.3 billion pounds of chocolate each year. The estimated retail sales of that chocolate is \$13 billion a year.

Many "chocaholics" may happily find it a delicious idea that mouthwatering chocolate desserts are now easier to make. For nearly 150 years, the famous Ghirardelli chocolate company has made some of the world's best premium chocolate candy, baking chips, baking bars and cocoas. Now a premium brownie mix using Ghirardelli chocolate is available for a truly elegant treat ideal for holiday entertaining, enjoying at home with the family or giving away as a holiday gift.

This recipe is dark, dense and rich—everything a treat should be. And it is prepared in no time at all because it starts with a mix.

Tuxedo Brownies

Brownie:

1 20 oz. package Ghirardelli Double Chocolate Brownie Mix

1/3 cup water

1/3 cup vegetable oil

1 egg

Cream Cheese Topping:

2 cups (16 oz.) cream cheese, softened

2/3 cup sugar

2 eggs

Preheat oven to 325°F.

For Brownie: In medium bowl, blend together mix, water, oil and 1 egg until moistened (about 40 strokes). Spoon batter into lightly greased 13x9x2-inch pan. Set aside.

For Cream Cheese Topping: In separate bowl, beat cream cheese and sugar on low speed 1 minute or until smooth. Add 2 eggs and continue to mix on low speed until blended. Gently spoon cream cheese mixture over brownie batter and spread evenly. Bake 40-45 minutes. Cool thoroughly and cut into squares. Store covered in the refrigerator. Drizzle with melted chocolate or chocolate ganache, if desired.

Makes 24 brownies.

For other delicious recipes using a variety of Continental Mills products, visit the Web site at www.continentalmills.com.