



Tiger Brownies

Supplies

8x8 baking pan
Non-stick spray
Small bowl
Large glass bowl
Hand mixer
Whisk
Butter knife

Filling Ingredients:

8 oz cream cheese (at room temperature)
1/4 cup sugar
1 egg
1/4 tsp vanilla extract
Food coloring

Brownie Ingredients:

1/2 cup butter
1 cup sugar
1/2 cup cocoa powder
1 tsp vanilla extract
2 eggs
3/4 cup flour
1/4 tsp salt



Get an adult to help you use the oven for this recipe

1. Get an adult to preheat the oven to 350 degrees.
2. Spray your 8x8 pan with non-stick cooking spray.

For the filling:

3. Add cream cheese and sugar to the small bowl and beat with the hand mixer until smooth and creamy.
4. Add the egg, vanilla, and a few drops of orange food coloring and beat until blended. If you do not have orange food coloring, add about 10 drops yellow and 5 drops red.
5. Your filling is now done - set it aside for later.

For the brownie batter:

6. Melt your butter in the large glass bowl.
7. Whisk in the sugar and cocoa.
8. Whisk in the vanilla and eggs until smooth.
8. Stir in the flour and salt.
9. Save about 1/3-1/2 cup of the batter and spread the rest in your pan.
10. Pour the filling mixture over the batter and spread it evenly.
11. Drop teaspoons of your saved brownie batter onto the filling.
12. Swirl your orange filling and brown batter with a butter knife to create tiger stripes!
13. Bake your brownies at 350 degrees for 35-40 minutes.
14. Let cool and enjoy!



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