

CREAM CHEESE BROWNIE PIE

1 – (15 oz) box Pillsbury refrigerated pie crust, softened as directed on box
1 (8 oz) package cream cheese, softened
3 tablespoons sugar
1 teaspoon vanilla
3 eggs
1 (15.1 oz) box Pillsbury fudge supreme hot fudge swirl premium brownie mix
¼ cup vegetable oil
2 tablespoons water
½ cup chopped pecans

1. Heat oven to 350 degrees. Place pie crust in 9 in. glass pie pan as directed on box for one crust filled pie.
2. In medium bowl with electric mixer, beat cream cheese, sugar, vanilla and 1 of the eggs on medium speed until smooth, set aside.
3. Reserve hot fudge packet from brownie mix for topping. In large bowl, beat brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs (50 strokes with spoon)
4. Spread ½ brownie mixture in bottom of crust line pan. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans.
5. Bake 40-50 minutes or until center is puffed and crust is golden brown. After 15-20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning (pie may have cracks on surface)
6. In small microwavable bowl, microwave hot fudge from packet on high 30 seconds. Stir in remaining tablespoon water. Drizzle fudge over top of pie. Cool completely, about 3 hours. Store in refrigerator.