

White and Chocolate Cream Cheese Bars

- 1 box Devil's food chocolate cake mix
- ½ cup unsalted butter
- 1 egg
- 1 tsp vanilla
- 1 to 2 tbsp cold brewed coffee or water, optional if necessary
- ¾ cup semi-sweet chocolate chips
- ¾ cup white chocolate chips
- 1 can sweetened condensed milk
- ½ cup (4 ounces) cream cheese, softened
- ½ tsp vanilla (clear vanilla extract will keep this layer whiter)

Preheat oven to 350° and line a 9x13 inch pan with parchment paper.

In a large bowl, combine the cake mix, butter, egg, vanilla and mix either with a mixer, a spoon or your hands, kneading it together. The batter will be extremely thick and will be difficult to combine, but keep stirring, adding the coffee or water if necessary.

Press the dough into the prepared pan. This may take a bit due to the thick sticky consistency.

Sprinkle the white and chocolate chips evenly over top.

In a mixing bowl, combine the sweetened condensed milk, cream cheese, vanilla and stir until well combined.

Pour mixture evenly over dough.

Bake for 24 to 27 minutes, or until edges barely begin to brown and pull away slightly from the sides of the pan, taking care not to over bake.

Note* The middle will not seem set and will be jiggly, that's okay. They will continue to set more after they have cooled.

Allow bars to cool completely before cutting.