



Decadent Raspberry Brownies

Prep Time: 20 min **Total Time:** 2 h 25 min **Makes:** 32 servings, 1 brownie each

Ingredients

- 4 squares *Baker's* Unsweetened Baking Chocolate
- 3/4 cup (1-1/2 sticks) butter or margarine
- 2 cups sugar
- 3 eggs
- 1 tsp. vanilla
- 1 cup flour
- 1/4 cup seedless raspberry jam
- 6 squares *Baker's* Semi-Sweet Baking Chocolate, chopped
- 3/4 cup whipping cream



Decadent Raspberry Brownies (2/2)

Directions

1 PREHEAT oven to 350°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir sugar into chocolate mixture until well blended. Add eggs and vanilla; mix well. Stir in flour until well blended. Spread into prepared pan.

2 BAKE 30 to 35 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan.

3 SPREAD jam over brownies. Microwave semi-sweet chocolate and cream in microwaveable bowl on HIGH 2 min. or until simmering. Stir until chocolate is completely melted and mixture is well blended. Spread evenly over jam layer. Refrigerate 1 hour or until chocolate layer is set. Lift dessert from pan, using foil handles. Cut into 32 brownies to serve.

NUTRITION (PER SERVING): CALORIES 180, FAT 10 g (SAT 6 g), CHOL 40 mg, SODIUM 40 mg, CARB 22 g, FIBER 1 g, SUGARS 16 g, PROTEIN 2 g, DV VIT A 4%, DV VIT C 0%, DV CALCIUM 0%, DV IRON 6%

Size It Up

Chocolate and raspberry make a delicious combination in these indulgent brownies. Enjoy a serving with a glass of fat free milk.

Special Extra

Bake and glaze brownies as directed. Remove from pan; cut into diamond-shaped bars. Garnish each bar with a fresh raspberry.