



from Rich's Kitchen

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Raspberry Brownies

I've always had a sweet tooth, and this is easily my favorite brownie recipe. When I was coaching girls travel basketball, I would make a double batch to reward my team after a hard practice. The brownies were always a big hit! And while I haven't tried it myself, I think using cherry or strawberry preserves would be a great substitute for the raspberry filling. And you could certainly use regular cocoa powder instead of dark chocolate if you prefer.

Brownie Layer

- ½ C Butter
- 1 ½ tsp Vanilla
- ½ tsp Salt
- 1 C Sugar
- ½ C Dark Cocoa Powder
- ¼ tsp Baking Powder
- 2 Eggs
- ½ C Flour

Raspberry Layer

- ½ C Raspberry Jam

| Preheat oven to 350.

Brownie Layer Grease an 8-inch square baking pan, and line with parchment paper.

Melt butter, then stir in sugar, eggs, and vanilla. **|** Beat in cocoa, flour, salt, and baking powder until well blended.

Spread into pan and bake for 25 minutes.

Raspberry Layer Spread raspberry jam over brownies while still warm.

Chocolate Layer

- ¾ C Semisweet Chocolate Chips
- ½ T Coconut Oil

White Layer

- 4 oz. Cream Cheese, softened
- 2 T Milk
- 1 C White Baking Chips

White Layer In a small bowl, beat softened cream cheese and milk until smooth. **|** Melt the white chips in a microwave for 30 seconds at a time until melted. **|** Add to the cream cheese mixture and beat until smooth. **|** Carefully spread over the layer of jam. Refrigerate for at least one hour.

Chocolate Layer For the glaze, melt chocolate chips and oil in the microwave, 30 seconds at a time, until melted and smooth. **|** Spread over the white filling.

| Refrigerate for 20 minutes. Cut into bars and chill for at least one hour until set. Store in refrigerator.

