

Chocolate-Black Raspberry Brownies

Hands on time: 30 minutes | Serves: 20

Total time: 1 hour and 55 min. includes 1 hour chilling.

Nutrition:

Per serving: 278 calories, 3 grams protein, 41 grams carbohydrates, no fiber, 14 grams fat.

Pro Tip: Double the servings & reduce calories by cutting into smaller bite size servings.

INGREDIENTS

- 4 squares unsweetened chocolate
- 3/4 cup (1 1/2 sticks) butter
- 2 cups granulated sugar
- 3 eggs, lightly beaten
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 cup semisweet chocolate chips, divided
- 10 ounces black raspberry jam, preferably seedless (do not substitute red raspberry or blackberry), at room temperature
- 2 teaspoons vegetable oil

INSTRUCTIONS:

Preheat oven to 350 degrees. Lightly grease a 13-by-9-inch pan.

In the microwave or a double boiler set over simmering water, melt chocolate and butter together and stir until the mixture is smooth. By hand, stir in sugar, eggs, vanilla and flour until well-combined. Spread in pan. Sprinkle evenly with 1/3 cup of the chocolate chips. Bake for 25 minutes, or until slightly firm when touched lightly. Do not overbake. Let cool at least 15 minutes.

Spread the jam evenly over the brownies. Melt the remaining 2/3 cup chocolate chips with the 2 teaspoons vegetable oil. Stir until smooth. Pour melted chocolate over the jam. Using a knife, spread the melted chocolate over the jam in as even a layer as possible. Chill thoroughly and cut into small squares. Serve chilled.

NOTES

Diane Floyd says these rich brownies, which are topped with a layer of jam and a thin coating of chocolate, freeze extremely well and can be refrozen.