Tangy Raspberry Cheese Brownies

Description

The tart, tangy flavor of fresh raspberries make these delicious cream cheese brownies a truly special treat. Cake-like around the edges, fudge-like in the middle and swirled with lightly sweetened, creamy cheese they're a fabulous combination of textures and flavors.

Summary

Yield: 12
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 6 oz bittersweet baking chocolate
- 3/4 cup butter - 1 1/2 stick
- 1 1/2 cup brown sugar
- 5 eggs
- 2 1/2 tsp vanilla
- 1 cup plus 2 TBsp flour
- 8 oz cream cheese softened
- 1/4 cup sugar
- 1 cup Fresh Raspberries

Instructions

Preheat the oven to 350°F and generously grease a 13 x 9-inch baking pan.

Break the chocolate into small chunks and combine with the butter in a microwave-safe bowl. Microwave on high for 2 minutes, or until the butter is completely melted. Stir until the chocolate has melted into the butter completely. Add the brown sugar and continue stirring until thoroughly combined.

In a separate bowl, beat 4 of the eggs with 1-1/2 teaspoons of the vanilla extract. Stir in 1 cup of the flour and combine well. Add the chocolate mixture and continue mixing until smooth. Spread the batter into the prepared pan.

Combine the cream cheese, remaining 1 egg, 2 tablespoons of flour, 1 teaspoon of vanilla extract and the granulated sugar. Using a wire whisk, combine until smooth and creamy. Drop large spoonfuls evenly over the brownie batter and swirl in with a knife.

Distribute the fresh raspberries over the top and press them into the batter gently with the back of a spoon.

Bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

Allow to cool completely before cutting. Store in the refrigerator and set out a room temperature for about 15 minutes before serving.