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*Recipes excerpted from **Brownies to die for!** by Bev Shaffer. Published by Pelican Publishing Company, Inc. Copyright 2006. Reprinted with permission from the publisher. All rights reserved.*

## **Raspberry Marbled Brownies**

Raspberries, cheesecake, and brownies . . . what a delicious combination of flavors! Try this with peach preserves, too, for a change of pace (and don't forget to rename!).

### **BROWNIE BASE:**

3 oz. semisweet chocolate, coarsely chopped  
1 oz. bittersweet chocolate, coarsely chopped  
1/4 cup unsalted butter  
2 large eggs, lightly beaten  
3/4 cup granulated sugar  
1/2 tsp. pure vanilla extract  
3/4 cup unbleached, all-purpose flour  
1/2 tsp baking powder  
1/4 tsp. salt

### **CHEESECAKE BASE:**

8 oz. cream cheese, softened to room temperature  
3 tbsp. confectioners' sugar, sifted  
1 large egg, lightly beaten  
1/2 tsp. pure vanilla extract  
2 tbsp. seedless raspberry preserves

Heat oven to 325 degrees F. Lightly grease a 9" square pan.

For the Brownie Base: Melt the chocolates and butter in a medium saucepan over low heat until melted, stirring until smooth. Remove from heat.

Whisk in eggs, sugar, and vanilla. Gently add flour, baking powder, and salt just until mixture is combined. Reserving 1 cup of the Brownie Base, spread remaining Brownie Base into prepared pan.

For the Cheesecake Base: In a medium bowl with an electric mixer, beat cream cheese until smooth, stopping occasionally to scrape sides of bowl. Beat in sugar, egg, and vanilla on medium speed until well combined. Spread over Brownie Base, then drop tablespoonfuls of remaining Brownie Base on Cheesecake Base. Drop raspberry preserves (using a small spoon) in the spaces where there is no Brownie Base. (Stop and think about it . . . this isn't as confusing as it sounds).

Swirl gently with a thin spatula to create a marbled pattern. Bake for 40 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack. Cut into bars. Makes about 1 dozen (Ed. Note: brownie size approximately 3" x 2-1/4").