



# AMARETTO RASPBERRY CREAM CHEESE BROWNIES

- 6 oz. semisweet chocolate, chopped
- 3 oz. unsweetened chocolate, chopped
- 2 x 250g cream cheese, softened
- 2 cups sugar
- 4 eggs
- 1 Tbsp. vanilla
- 1 cup butter, softened
- 1 cup flour
- ¼ tsp. salt
- ½ cup **Amaretto Infused Raspberry Preserves**

Preheat oven to 350°F. In a bowl over a saucepan of hot (not boiling) water, melt semisweet and unsweetened chocolate, stirring occasionally. In a large bowl beat cream cheese with 1/3 cup sugar until smooth. Beat in 1 egg and 2 tsp. vanilla until well combined. In another bowl, beat butter with remaining sugar until smooth; add remaining eggs, one at a time. Add remaining vanilla, then chocolate, mixing well. Add flour and mix in. Reserve 1 cup of the chocolate batter. Spread remaining mixture into a greased 9" x 13" pan. Spread with cream cheese mixture. Spoon reserved chocolate batter in dollops over-top. Spoon **Amaretto Infused Raspberry Preserves** in smaller dollops among chocolate dollops. With knife, zigzag through layers to create marble effect. Bake in centre of oven at 350°F for 35 minutes.

Can be refrigerated for up to 4 days.

