



DECADENT CHOCOLATE BROWNIE DESSERT

- 1 pkg. **Chocolate Lover's Fudge Brownie Mix**
- ½ cup butter, melted
- 2 large eggs
- 2 Tbsp. water
- 3 Tbsp. **Amaretto Infused Raspberry Preserves**
- 2 oz. Grand Marnier liqueur
- Vanilla ice cream
- Fresh raspberries

Grease or spray bottom of 8"x 8" baking pan. Combine **Chocolate Lover's Fudge Brownie Mix**, butter, eggs and water together in a large bowl; stir until moist. Spread batter in baking pan, filling corners. Bake 25-28 minutes. Remove from oven and let cool before serving.

Heat **Amaretto Infused Raspberry Preserves** and add the Grand Marnier (optional); drizzle the mixture on the bottom of a dessert plate. Place a square of **Chocolate Lover's Fudge Brownie** on the sauce and top with a small scoop of vanilla ice cream.

Garnish with fresh raspberries.