

Raspberry Jam Brownies

SKILL
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MAKES
8 Servings

Ingredients

- 6 ounces unsweetened chocolate
- 1 cup butter
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup Stonewall Kitchen Raspberry Peach Champagne Jam
- 1 cup almonds, sliced
- 1 cup chocolate chips



Directions

1. Preheat oven to 350 degrees F.
2. Melt chocolate and butter.
3. Whisk in sugar, eggs and vanilla.
4. Stir flour, baking powder and salt into the mixture.
5. Pour 3/4 of the batter into a greased 9x13-inch pan. Spread with Raspberry Peach Champagne Jam. Swirl remaining batter over the top.
6. Sprinkle with sliced almonds and chocolate chips.
7. Bake 20-25 minutes, or until a toothpick inserted in the center comes out with moist crumbs.

