

Raspberry Cream Cheese Brownies

4oz Cream Cheese - softened
2 Tablespoons Sugar
1/2 Cup Cedar Spring Farm Raspberry Jam
1 Egg
1 Box (19-22oz) Brownie Mix + ingredients needed for mix per package directions
1/3 cup Mini Chocolate Chips

Preheat oven to 350°F
Grease bottom of 13x9 inch Baking Pan

Combine softened cream cheese, sugar and jam in medium size bowl and beat until smooth. Add egg and beat until well blended. Set aside.

Make Brownie Mix according to package directions.

Pour 3/4 of brownie batter in prepared baking pan. Spoon Cream Cheese/Jam Mixture evenly over batter. Distribute the rest of the brownie batter on top. Use a knife to cut through the batter creating a swirled design.

Sprinkle with Chocolate Chips.

Bake 32-36 minutes or until a toothpick inserted 1 inch from edge of pan comes out almost clean. Cool completely. Cut into bars. Store covered in refrigerator.

Makes 24 Brownies

Try this with our Chery Amaretto Jam too!

Adapted from recipe at bettycrocker.com