

## Chocolate Raspberry Truffle Squares

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Drop dead delicious!

### Ingredients:

Brownie Base

3 - 1 oz. squared unsweetened chocolate

1/3 cup butter

1/4 cup raspberry jam

2 eggs

1 cup sugar

1 tsp. vanilla

1/2 cup flour

Topping

2 Tbsp. whipping cream

2 Tbsp. raspberry jam

2 Tbsp. butter

4 - 1 oz. squares semisweet chocolate, chopped

1 cup fresh raspberries

### Instructions:

To make base: Preheat oven to 350 F. Line an 8" square pan with foil; grease and set aside. Combine chocolate, butter and jam in a saucepan. Stir over low heat until smooth. Remove from heat. Beat eggs in a large bowl until foamy. Mix in sugar, vanilla and chocolate mixture. Stir in flour, just until blended. Spread batter evenly in pan and bake for 20 - 35 minutes, or until set. Cool completely in pan on a rack.

To make topping: Combine cream, jam and butter in a saucepan. Heat to a simmer, stirring constantly until melted. Remove from heat and add chocolate, stirring until smooth. Let stand until cool but still soft, about 30 minutes. Spread topping over brownie base. Immediately top with raspberries and chill until cold. Cut into small squares.

