

Raspberry Cheesecake Brownie Bites



Ingredients:

Brownie Ingredients

½ cup	Butter
8 ounces	Semi-sweet chocolate chips
1-1/4 cups	Sugar, granulated
3 large	Eggs
1 teaspoon	Vanilla
¾ cup	Flour, all-purpose
¼ teaspoon	Salt

Cheesecake Ingredients

8 ounces	Cream cheese, softened
¼ cup	Sugar, granulated
1	Egg yolk
¼ cup	Raspberry Pecan Jam
Raspberries	Fresh – optional for topping

Directions:

Preheat oven to 350 degrees F. Line the bottom and sides of an 11 x 7 pan with aluminum foil. To make the brownies: Melt butter and chocolate chips in medium saucepan, stirring often. Remove from heat and let cool. Stir in sugar into cooled chocolate mixture. Add eggs, one at a time. Add vanilla. Fold in flour and salt. Pour batter into baking pan, reserving ¼ cup of batter. Set aside.

To make the cheesecake: Using an electric mixer, beat the softened cream cheese, ¼ cup sugar, egg yolk and raspberry jam in a medium bowl until smooth. Dollop the cream cheese mixture on top of brownie mixture, top with the ¼ cup of reserved brownie mixture. Using a knife, cut through the layers creating swirls. Press a few fresh raspberries on top. Bake for 35-45 minutes. Cover after 20 minutes to keep from browning too much or brownie edges getting overbaked. Cool completely before cutting.

