

## RASPBERRY– BITTERSWEET CHOCOLATE CHUNK BROWNIES

(from Nancy Baggett's [\*Simply Sensational Cookies\*](#))

1/2 cup (1 stick) unsalted butter, cut into chunks  
2 cups (about 11 ounces) coarsely chopped bittersweet chocolate, divided  
1/2 cup good-quality unsweetened natural or Dutch-process cocoa powder, sifted after measuring  
1 cup granulated sugar  
1/4 teaspoon salt  
3 large eggs, at room temperature  
1/4 cup very finely chopped freeze-dried raspberries  
1/4 cup seedless raspberry preserves  
1/2 teaspoon raspberry extract  
1 cup unbleached all-purpose white flour

Heat the oven to 350 F and position a rack in the center of it. Line an 8-inch square baking pan with aluminum foil; let the foil slightly overhang on the two opposite sides. Grease the foil or coat with nonstick spray.

In a large microwave-safe bowl with the microwave on medium power, melt the butter and 1 cup chopped chocolate, stopping and stirring every 30 seconds, until the chocolate mostly melts. Stir until completely melted. Vigorously stir the cocoa, sugar, and salt into the chocolate mixture until smoothly incorporated, free of lumps, and cooled to warm. Vigorously stir in the eggs, then the chopped raspberries, raspberry preserves, and raspberry extract. Stir in the flour until the batter is smooth and shiny. Lightly fold in the remaining 1 cup chopped chocolate. Put the batter in the pan, spreading evenly to the edges.

Bake for 20 to 25 minutes or until the edges are just pulling away from the pan sides and a toothpick inserted in the center comes out clean except for the bottom 3/4 inch, which should still look moist and gooey. Transfer to a wire rack until cooled to room temperature. Refrigerate the brownie slab for at least 45 minutes so it will cut more neatly. Using the overhanging foil as handles, lift the slab onto a cutting board. Peel off and discard the foil. Using a large sharp knife, cut the brownie crosswise and lengthwise into quarters to yield 16 bars; or cut as desired. Use a damp paper towel to wipe the blade of buildup between cuts. Let the brownies warm up to room temperature before serving.