



Brownies Go Gourmet with a Truffle Topping

Chocolate Sin Raspberry Truffle Brownies

Gourmet Confection styled brownie Inspired by Mary King (1987) Grand Prize-Winning Recipe

Brownies

- 1 1/4 cups semisweet real chocolate morsels
- 1/2 cup unsalted butter
- 3/4 cup packed brown sugar
- 2 large eggs
- 1-1/2 Tablespoons prepared very strong coffee
- 1/2 Tablespoon pure vanilla
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup all-purpose flour

Raspberry Truffle Filling

- 1 cup semisweet real chocolate morsels or chips
- 1/4 teaspoon instant coffee or dried ground coffee
- 8 ounces cream cheese, softened

1/4 cup confectioners' sugar
1/2 cup seedless red raspberry preserves
1/4 cup dark real chocolate chips, melted

Prepare Brownie Layer:

1. Preheat oven to 350 degrees F. Foil or parchment line a 9-inch square baking pan, overlapping the ends for easier slicing removal. Grease the baking pan.
2. In saucepan over low heat, melt chocolate morsels and butter; (or use a low microwave setting in a heat-proof bowl); cool slightly.
3. In large mixing bowl, beat sugar and eggs. Add chocolate mixture, prepared coffee, and vanilla. Mix well.
4. In a separate bowl, stir together baking powder, salt, and flour. Stir into wet ingredients.
5. Spread in greased 9-inch square baking dish; bake in preheated 350 degree F oven for 25 to 30 minutes or until a wooden toothpick tests clean; do not overbake the brownie layer.

Prepare Raspberry Truffle Filling:

1. In a small saucepan, melt chocolate chips with fine ground coffee over low heat, or use a low microwave setting in a heatproof bowl. Set aside.
2. In mixing bowl, beat softened cream cheese until fluffy; add confectioners' sugar and preserves. Beat until fluffy.
3. Beat in melted chocolate mixture until well blended.
4. Spread carefully over cooled baked brownie layer.
5. With a fork, drizzle melted chocolate over the filling.
6. Chill in the refrigerator for 1 to 2 hours.
7. Using the foil or parchment, remove brownies from the pan to a cutting board. Cut into squares or bars, clean your knife often.

Yield: about 12 to 16 squares

Cook's Note: Mary King used instant coffee crystals and margarine when making this recipe. I added a little salt, butter, strong liquid coffee, and mixed dark chocolate chips with the semi-sweet chips. Some chocolate chips don't melt easily so you might want to use a higher quality chocolate. A note of caution that you should not overbake these brownies as they harden as they cool. I think that I would like the brownie base a little softer.

Recipe Inspired by: Current Inc. Original Cookie Recipe Contest Grand Prize-Winning Recipe from Mary King (1987)

About the Recipe: This recipe has a fudgy, chewy brownie base, which is topped with a chocolate raspberry cream cheese truffle layer and drizzled with melted dark chocolate. Like most truffles, the filling is creamy soft, creating a rich tasting brownie, which is perfect for a chocolate lover. Top each slice with a raspberry before serving.