

RASPBERRY BROWNIE WITH AUSBARREL

Everyone loves a brownie! And this one will tickle your tastebuds like no other. The fruity, richness of AUSBARREL Premium Raspberry brings a delightful freshness to this recipe. Along with the delightful raspberry-balsamic swirl, these raspberry brownies are just the best!

Preparation time - 15 minutes. Cooking time ~ 45 minutes.

INGREDIENTS:

Brownie:

1 ¼ cup sifted plain flour
¾ teaspoons baking powder
340g butter
60g softened cream cheese
100g chopped dark chocolate (we used 90% cocoa)
7 tablespoons cocoa powder
2 tablespoons sweet cocoa powder
1 teaspoon salt
2 ¼ cups caster sugar
1 tablespoon AUSBARREL Premium Raspberry
4 large eggs

Raspberry Swirl:

¾ cup raspberry jam (preferably home-made)
2 tablespoons AUSBARREL Premium Raspberry

INSTRUCTIONS:

Brownie Batter:

Line a pan (large for thinner brownies, small for thinner brownies) with baking paper and set aside. Preheat the oven to 160 degrees celsius.

Mix flour and baking powder in a large bowl and set aside. Melt the butter and cream cheese in a saucepan, mixing well while they melt. Add chopped chocolate and mix until the chocolate has melted and mixture is smooth.

Whisk in the salt and cocoa powders, and then the caster sugar and AUSBARREL Premium Raspberry. The mixture may not look as you expect it to, but don't worry. Next, mix in the eggs, one at a time. The batter should now look more like you expected.

Carefully add the wet ingredients to the dry ingredients, and fold in.

Raspberry Swirl:

Whisk together jam and AUSBARREL Premium Raspberry until thoroughly combined.

TO MAKE:

Carefully add ½ the mixture to the pan and spread out.

Spread the jam and AUSBARREL Premium Raspberry mix evenly over the batter.

Add the rest of the batter and spread over the mix. Bake until a skewer comes out with moist crumbs (around 45 minutes for thick brownies and 30-40 minutes for thin brownies).

Cool completely (or not if you can't wait - we couldn't!). If you can't wait, dip a serrated knife into hot water and carefully slice, but remember to wipe the knife between each slice and dip in hot water between each slice too.

