

Brownies - White Chocolate with Fresh Raspberries

Kim Reid - DFAIT/MAECI

- Cook in a 8" X 8" pan
- Line with aluminium foil
- Spray aluminium foil with Pam or grease with butter
- Pre-heat oven to 350 Degrees

Ingredients:

- ½ Cup of butter
- 2 Once of White chocolate (you can use bakers chocolate – 2 squares) + 2 once (2 squares) for drizzling over brownies when baked = 4 once total of white chocolate
- 2 Eggs
- 2/3 Cup of sugar
- 1-Teaspoon vanilla
- 1-Cup flour
- ½ Teaspoon baking powder
- Dash of salt
- ½ Cup chopped toasted almonds (broil in oven until golden)

Instructions:

- In a medium saucepan melt butter and white chocolate (2 squares only) in low heat while stirring constantly. Remove from heat
- Mix eggs, vanilla and sugar. Then stir in the flour, almonds, baking powder and salt. Fold in the butter and white chocolate mixture. Spread batter evenly into foiled pan. Sprinkle with fresh raspberries
- Bake in pre-heated oven at 350 degrees for approximately 35-40 minutes or until golden brown around edges
- In a saucepan, melt 2 once (2 squares) on low heat stirring constantly until melted. When cooled, lift foil with brownies out of pan and drizzle melted white chocolate on top. Cut into squares and serve