Raspberry Truffle Brownie Bars



from *hollybakes.com*

Brownies
2 sticks unsalted butter, melted and cooled slightly
¾ c cocoa
1 ¾ c sugar
¾ t salt
⅔ cup raspberry jam
¼ t raspberry flavoring (optional)*
1 c flour
4 large eggs, room temperature
1 c semisweet or bittersweet chocolate chips

Raspberry Truffle Glaze
¼ raspberry jam
¾ c semisweet or bittersweet chocolate
2 T light corn syrup
2 T unsalted butter
1 t salt
¼ t raspberry flavoring (optional)*

Preheat oven to 375 degrees. Lightly spray a 9x13 glass pan. Set aside.

In a large bowl, gently mix the cooled butter, cocoa powder, sugar, salt, jam, and flavoring, until all combined. Stir the flour, eggs, and chocolate chips. Pour the batter in the pan and bake for 35-40 minutes, or until a toothpick inserted in the batter comes out with few crumbs. The brownies will be slightly giggly in the middle. Cool fully on a wire rack before adding the truffle glaze.

To make the glaze, combine all the ingredients in a small saucepan and cook over low heat until all is combined and fully melted. Pour over the cooled brownies. Using an off-set spatula, spread the glaze to all corners, covering the brownies evenly. Cool completely before cutting into bars and serving.

I like these best cold, so feel free to put in the fridge before serving. Store any leftovers in an airtight container.

*NOTE: I like *LorAnn Oils*, and used the raspberry flavor. (They come in 1 fluid dram bottles.) It's highly concentrated, so a little goes a long way. Taste-test your batter to see if you'd like to add more

flavoring. If you don’t have this, you can use 1 t raspberry flavor for the brownies and ½ t raspberry flavoring for the glaze.