

Raspberry Chipothe Brownies

COOK TIME: 30-45 minutes YIELDS: 10-15 servings

INGREDIENTS:

2 Egg Yolks

½ c Vegetable Oil

1/4 c Water

I pkg Brownie Mix

(Duncan Heinz® Fudge Brownie preferred)

1/4 c Cream Cheese, softened

1/2 c F+F Chipotle Raspberry Sauce



DIRECTIONS:

- 1. Preheat the oven to 350°F & line a baking pan with parchment paper for the brownie batter.
- 2. Begin preparing the brownie batter by combining egg yolks, vegetable oil & water. Mix well.
- 3. Stir in brownie mix & mix together until no lumps remain.
- 4. Pour batter into parchment-lined pan & bake at 350°F for 15 minutes.
- 5. While the brownies bake, soften your cream cheese.
- 6. After 15 minutes, remove the brownies from the oven & spread the softened cream cheese on top.
- 7. Layer the F+F Chipotle Raspberry Sauce on top of the cream cheese, and with a knife gently swirl the raspberry sauce with the cream cheese, being careful not to disturb the brownie.
- 8. Return the pan to the oven for another 20-25 minutes, depending on pan size, until the center is firm and a toothpick comes out clean.

