**RASPBERRY CHEESECAKE TRUFFLE BROWNIES**

The baking time for these brownies may seem excessive, but they need the longer time to allow the cheesecake topping to cook through. If using frozen berries, don’t thaw before using. They will hold their shape better if frozen.

FOR BROWNIES, MELT:

1. 1 stick unsalted butter, cubed (8 Tbs.)
2. 4 oz. unsweetened bar chocolate, chopped
3. 2 Tbs. unsweetened cocoa powder
4. 1 Tbs. instant espresso powder
5. 1-1/2 cups granulated sugar
6. 1 Tsp. vanilla extract
7. ¼ Tsp. table salt
8. 3 eggs
9. 1 cup all-purpose flour

FOR THE TOPPING, BLEND:

1. 4 oz. cream cheese, softened
2. ¼ cup granulated sugar
3. Minced zest of 1 lemon
4. Juice of ½ lemon
5. Pinch of table salt
6. 1 egg
7. 1 cup fresh or frozen raspberries
8. Sifted powdered sugar

**DIRECTIONS:**

Preheat oven to 350 degrees F. Coat an 8-inch-square baking pan with nonstick spray.

FOR BROWNIES: Melt butter, chocolate, cocoa powder, and espresso, powder in a large bowl in the microwave, stirring every 30 seconds, or in a saucepan over ,low heat. When chocolate is nearly melted, remove mixture from heat; stir until smooth. Stir in 1-1/2 cups granulated sugar, vanilla, and ¼ Tsp. Salt. Add 3 eggs, one at a time, blending well after each addition. Fold in flour, mixing just until blended. Spread batter into the prepared pan.

FOR THE TOPPING: Blend cream cheese, ¼ cup granulated sugar, zest, lemon juice, and a pinch of salt in a bowl with a hand mixer on medium speed until smooth, about 5 minutes. Blend in 1 egg, then spread cheesecake batter over unbaked brownie batter. Top cheesecake layer with raspberries. Bake brownies until cheesecake is set around edges (a toothpick inserted in the center will come out gooey—it’s OK), about 1 hour. Let brownies cool in the pan on a rack to room temperature, about 45 minutes. Cover brownies with plastic wrap; chill 8 hours or overnight. Dust brownies with powdered sugar before serving. Cut brownies into small squares with a lightly oiled knife.

(\*) Stir the sugar, vanilla, and salt into the melted chocolate mixture until thoroughly combined.

(\*) It’s easier to blend the eggs into the chocolate mixture if they’re added one at a time.

(\*) To avoid blending the batters, spread the cheesecake over the brownie batter by tilting the pan.