

THE WAY THE COOKIE CRUMBLES



Raspberry Cream Cheese Brownies (from Cook's Illustrated's *Summer Entertaining* via Pink Parsley)

Filling:

- 1 (8-ounce) package cream cheese, softened
- ¼ cup (1.75 ounces) sugar
- 1 egg yolk
- ¾ teaspoon vanilla extract

Brownies:

- ⅔ cup (3.35 ounces) all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, cut into pieces
- 4 ounces bittersweet chocolate, chopped
- ½ cup raspberry jam
- 1¼ cups (8.75 ounces) granulated sugar
- 3 large eggs
- 1½ teaspoons vanilla extract

1. Preheat the oven to 350 degrees. Line an 8-inch square baking pan with foil, leaving the excess hanging over the edges. Grease foil. In the bowl of a food processor, combine the cream cheese, sugar, egg yolk, and vanilla. Set aside.
2. Combine the flour, baking powder, and salt in a small bowl. Microwave the chocolate and butter in a large bowl, stirring after every 30 seconds, until melted and smooth. Whisk in ¼ cup jam and allow the mixture to cool slightly. Add sugar, eggs, and vanilla to the chocolate mixture, and stir until combined. Whisk in flour mixture until just incorporated.
3. Microwave the remaining ¼ cup jam until warm, about 30 seconds, and stir until smooth. Scrape half the brownie batter into the prepared baking dish. Dollop the cream cheese by the spoonful over the batter, and spread into an even layer. Drop spoonfuls of warm jam over the cream cheese, and use the tip of a knife to swirl jam through the filling. Spread the remaining batter evenly over the filling.
4. Bake until a toothpick inserted into the center comes out with just a few dry crumbs attached, 50 to 60 minutes. Cool in the pan on a wire rack for at least 2 hours. Using the foil overhang, lift the brownies from the pan and cut into squares.