

## Raspberry Glazed Brownies©

### Ingredients:

2 1/2 cups	light brown sugar, do not pack
1/2 cup	white sugar
8 oz.	Kerry Gold™ Irish Butter
2 tsp.	vanilla extract
5 medium	eggs or 4 large
2 cups	flour, all purpose
1 tsp.	baking powder
1/4 tsp.	salt
1 cup	pecans or walnuts, chopped
1 cup	chocolate chips

### Method:

Preheat conventional oven to 350°, convection oven to 325°.

In a large mixing bowl stir together the sugars, butter, extracts and eggs with a spatula. Sift together the flour, baking powder and salt and slowly add to the butter mixture while blending with the Magic Wand using the blade with the holes or your hand mixer. Fold in pecans and chocolate chips.

Line a cookie sheet with foil and spray with Pam™ Make the sides of the foil higher than the sides of the sheet. When batter is mixed, spread on foil and bake 45–50 minutes. As soon as the brownies come out of the oven, pierce holes in the top with a fork and pour hot glaze over. Let cool and peel off foil. Cut into squares and arrange on a serving platter.

### Glaze—Ingredients:

6 oz.	apricot preserves or red raspberry jam
3 oz.	Kerry Gold™ Irish Butter, room temperature
1/2 tsp.	almond extract
1/4 cup	Amaretto™ or rum

### Method:

In a small pot heat all ingredients on a low fire. When thoroughly blended and brownies come out of the oven, pierce holes in the brownies and pour glaze over. When cool, remove foil and cut into squares.

**Hint:** Use raspberry jam, it has no seeds.

