



Chocolate Brownies Hearts

Yield: 12 brownies

9x12 inch-baking pan by lining it with foil and spraying the foil with a non-stick spray 350°F

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| 1-1/4 cups | granulated sugar |
| 3/4 cup | unsalted butter |
| 1/2 cup | unsweetened cocoa powder |
| 2 large | eggs |
| 1 tsp | pure vanilla extract |
| 1-1/2 cups | all-purpose flour |
| 1 tsp | baking powder |
| 1/4 tsp | baking soda |
| 1 cup | whole milk |
| 1 cup | fresh raspberries |

1. In a 2-quart saucepan, heat the sugar, butter, and cocoa powder in a medium heat saucepan until the butter melts, stirring constantly. Remove from heat. Add eggs and vanilla. Beat lightly until just combined. Set aside.
2. Blend the flour, baking powder, and baking soda in a bowl. Add dry ingredients alternately with milk to the chocolate mixture. Beat after each addition. Stir in nuts. Pour into the prepared baking pan.
3. Bake at 350°F for about 20 minutes or until the tester comes out with small crumbs. Cool in pan on wire rack.
4. Cut into hearts and top with raspberries.