

Raspberry and White Chocolate Brownies

Ladies Home Journal - Delicious Desserts

Servings: 20

*1/2 cup butter
2 ounces white baking chocolate,
chopped
2 eggs
2/3 cup sugar
1 teaspoon vanilla
1 cup all-purpose flour
1/2 cup chopped almonds, toasted
1/2 teaspoon baking powder
dash salt
1 cup fresh raspberries
2 ounces white baking chocolate,
melted*

Preparation Time: 30 minutes

Bake: 30 minutes

Preheat the oven to 350 degrees.

Line an 8x8x2-inch baking pan with foil, extending the foil over the edges of the pan. Grease the foil and set the pan aside.

In a medium saucepan, melt the butter and chopped white chocolate over low heat, stirring constantly. Remove from the heat. Add the eggs, sugar and vanilla, beating with a wooden spoon just until combined. Stir in the flour, almonds, baking powder and salt. Spread the batter evenly into the prepared pan. Sprinkle with the berries.

Bake for 30 to 35 minutes or until golden. Cool in the pan on a wire rack.

Using the edges of the foil, lift the brownies out of the pan. Cut with a two-inch round cookie cutter or cut into bars.

Drizzle the brownies with melted white chocolate. If desired, top with additional raspberries.

Serve the brownies the same day they are prepared.

Per Serving (excluding unknown items): 121 Calories; 7g Fat (51.5% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 67mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	121	Vitamin B6 (mg):	trace
% Calories from Fat:	51.5%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	41.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	15mcg
Saturated Fat (g):	3g	Niacin (mg):	1mg
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	34mg	% Daily Value:	0.0%
Carbohydrate (g):	13g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	67mg	Vegetable:	0
Potassium (mg):	52mg	Fruit:	0
Calcium (mg):	22mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1/2
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	206IU		
Vitamin A (r.e.):	50 1/2RE		

Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories 121 **Calories from Fat:** 63

		% Daily Values*
Total Fat	7g	11%
Saturated Fat	3g	16%
Cholesterol	34mg	11%
Sodium	67mg	3%
Total Carbohydrates	13g	4%
Dietary Fiber	1g	3%
Protein	2g	
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Vitamin A		4%
Vitamin C		3%
Calcium		2%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.