

## White Chocolate and Raspberry Brownies

### Ingredients:

- 1/2 cup butter, melted
- 1 cup white sugar
- 2 eggs
- 1/2 cup self-rising flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup Raspberries
- 1/2 cup of White Chocolate Chips
- Powdered Sugar for dusting

### Directions:

- Heat the oven to 350 degrees. Lightly grease an 8x8 baking dish with cooking spray.
- Beat together the butter and sugar until well combined. Beat in eggs one at a time, mixing well after each addition. Add the flour, cocoa powder and salt and mix until just combined. Mix in the vanilla and stir in the white chocolate chips. Lastly gently fold in the raspberries, as they are very fragile and you want them to stay in one piece if possible.
- Spread mixture evenly and gently in baking dish. Bake for 30 minutes or until a toothpick comes out clean. Do not over bake.
- Remove from oven and allow to cool on a cooling rack. Once cooled lightly dust the top with powdered sugar and serve.

