**Chocolate Raspberry Brownies**

Delectable dark chocolate brownies with a surprise layer of raspberry jam.

**Ingredients**

4 oz unsweetened baking chocolate

¾ cup butter

¼ cup low fat cream cheese

4 large eggs

½ cup Splenda for baking

½ tsp salt

1 cup flour

1 ½ cup chopped walnuts

4 oz semi-sweet chocolate chips

1 cup raspberry jam (no sugar added)

**Directions**

1. Preheat the oven to 350 degrees. Spray a 9 x 13 pan with nonstick cooking spray.
2. Melt butter and unsweetened chocolate in a microwave safe dish for 1 minute on 50 percent power. Stir. Continue cooking in microwave in 30 second increments until chocolate is melted. Whisk in cream cheese
3. Beat eggs, sugar, and Splenda together in a large mixing bowl.
4. Stir in chocolate mixture, vanilla, and salt. Add flour and mix well. Stir in walnuts and chocolate morsels.
5. Pour half the batter into a prepared pan.
6. Heat raspberry jelly in microwave until smooth. Pour over brownie batter in pan.
7. Freeze for 20 minutes or until jelly is set.
8. Pour remaining brownie batter on top of jelly. Bake for 45 minutes or until a toothpick inserted in the center of the brownies comes out clean.

Makes 32 servings

Nutrition Facts: (per serving)

Calories 176.3

Total Fat 11.2g

Total Carbohydrates 15.2g

Dietary Fiber .9g

Protein 2.9g

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