

Raspberry Truffle Brownies

Yields: 12 brownies

Prep Time: 25 minutes

Cook Time: 16-18 minutes

- 4 ounces unsweetened chocolate, chopped
- ½ cup raspberry jam
- ½ cup coconut sugar
- ½ cup unsweetened applesauce
- 2 teaspoons pure vanilla extract
- ½ teaspoon almond extract
- 1½ cups gluten free flour
- ¼ cup unsweetened cocoa powder
- ¼ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup raspberries, frozen or fresh

Preheat the oven to 350°F. Line an 8 x 8-inch pan with a 10-inch square of parchment paper or have ready an 8 x 8-inch nonstick or silicone baking pan.

Melt the chocolate in either a double boiler or the microwave. Set aside.

In a large mixing bowl, mix together the jam, coconut sugar, and applesauce. Stir in the vanilla, almond extract, and the melted chocolate.

Add the flour, cocoa powder, baking powder, baking soda, and salt. Mix very well until a stiff dough forms. Fold in the raspberries.

Spread the mixture into the prepared pan. It will be very thick; you'll need to use your hands to even the batter out in the pan.

Bake the brownies for 16 to 18 minutes. Remove them from the oven and let cool completely.
