

Fudgy Chocolate Raspberry Bars



In this recipe, dense chocolate cake is topped with a glaze made from raspberry jam and chocolate—fresh berries are the finishing touch. This dessert is elegant picnic fare: Prepare the bars a day ahead, and pack in a covered container.

Ingredients:

For Cake

- 10 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 3/4 cup (1 1/2 sticks) unsalted butter, cut into small pieces
- 1/3 Woodstock Hill Preserves Raspberry Jam
- 1 cup sugar
- 5 large eggs
- 1/3 cup all purpose flour
- 1 teaspoon baking powder

For Glaze

- 1/4 cup whipping cream
- 1/4 Woodstock Hill Preserves Raspberry Jam
- 6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 2 6-ounce baskets fresh raspberries

Instructions:

Make cake:

- Preheat oven to 350°F. Line 9x9x2-inch baking pan with foil. Butter foil; dust with flour. Stir chocolate and butter in heavy medium saucepan over low heat until melted and smooth. Add jam and whisk until melted. Cool slightly.
- Using electric mixer, beat sugar and eggs in large bowl until mixture thickens, about 6 minutes. Sift flour and baking powder over egg mixture and fold in. Gradually fold in chocolate mixture.
- Pour batter into pan. Bake until top of cake is slightly crusty, begins to crack and tester inserted into center comes out with moist crumbs attached, about 45 minutes. Cool 5 minutes. Gently press down any raised edges of cake to even. Cool in pan. Invert cake onto platter. Peel off foil. Trim 1/2 inch off each edge of cake.

Make glaze:

- Stir cream and jam in heavy small saucepan over medium heat until jam melts; bring to boil. Remove from heat. Add chocolate and stir until melted. Let stand until cool but still spreadable, about 15 minutes.
- Spread glaze over top of cake. Immediately arrange berries atop glaze. Chill. Enjoy!

