



*This recipe is from Sue Lawrence's Scottish Kitchen. I adore her cook book and have made many of the recipes inside its binding. These brownies have a lovely sophisticated chocolate quality along with the zing of fresh raspberries. I was living in Scotland when I first experienced these brownies and had the opportunity to enjoy them with Scottish grown raspberries, which are some of the best in the world. However, with that being said the raspberries grown in California taste yummy too. Where ever your raspberries are grown, I do recommend using only fresh raspberries because frozen or canned make the brownies far too gooey. I have on occasion added 1 tsp of ground cinnamon to the chocolate mixture. I am a complete cinnamon junky and realize that not everyone shares in my passionate obsession, so feel free to leave it out.*

Serves 9 4 1/2 oz. brownies

### **Ingredients**

12 oz. dark chocolate

9 oz. unsalted butter

3 large eggs

9 oz. dark brown sugar

3 1/2 oz. all purpose flour, sifted

1 tsp baking powder

6 oz. fresh raspberries

pinch of salt

### **Method**

Preheat oven to 325° and line a 9×9 inch baking pan.

Melt chocolate and butter together in double boiler or heat proof pot of simmering water. Set aside to cool.

Wisk eggs until thick, gradually add the sugar and beat until glossy. Beat in the melted chocolate mixture, then gently fold in flour, baking powder and salt.

Pour just over half the mixture into the prepared pan. Scatter with fresh raspberries, then cover with the remaining mixture.

Bake in the preheated oven for aobout 40 minutes or utnil the surface is set. They will be cooked when a skewer or tooth pick inserted into the middle comes out with just a little mixture adhering.

Remove the brownies from the oven and allow to rest for about 20 minutes. Cut into squares and remove them from the tin when cooled. It is seriously tempting to remove them when they are still warm but they are far too fragile to decant unless cold.

I suggest serving them with more fresh raspberries and a dollop of vanilla ice cream.