

White chocolate Raspberry Bars



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Recipe by: Laura Vitale

Makes About 18 Bars

Prep Time: minutes

Cook Time: minutes

Ingredients

___ ½ cup of Unsalted Butter, at room temperature

___ 2 cups of White Chocolate Chips

___ 1 Cup of all Purpose Flour

___ 2 Eggs

___ ½ cup of Granulated Sugar

___ ½ tsp of Salt

___ 1 tsp of Vanilla Extract

___ ½ cup of Seedless Raspberry Jam

___ ½ cup of Sliced Almonds

1) Preheat the oven to 350 degrees, line a 9x9 inch baking dish with parchment paper and spray with non stick cooking spray, set aside.

2) In a small microwavable bowl, add the butter and 1 cup of the white chocolate chips, melt in the microwave for about 1 minute or until the mixture is smooth and melted.

3) In a large bowl, whisk together the eggs and sugar until the mixture becomes light and pale in color. Add the melted butter and chocolate mixture and whisk to combine.

4) Add in the flour and salt, mix to incorporate. Press 2/3 of this batter in the bottom of your prepared pan and bake for about 15 minutes or until lightly golden brown.

5) In a small saucepan, heat the jam until it's warm enough to be runny. Spread the jam over the cooked crust.

6) Add the remaining white chocolate chips to the remaining batter, drop spoonfuls of the batter on top of the jam, sprinkle over the almonds and pop it back into the oven to bake for about 25 minutes or until the edges are browned.

Let them cool completely before cutting into squares.

