

BROWNIES *with* TIW RASPBERRY ISLE



Ingredients:

2/3 cup butter (or margarine)

1 1/4 cups sugar

1/4 cup Thousand Islands Winery® Raspberry Isle

4 cups semisweet chocolate chips

2 teaspoons vanilla

4 eggs

1 1/2 cups flour

1/2 teaspoon baking soda

1/2 teaspoon salt

Directions:

Preheat oven to 325°. Grease a 13 x 9 inch baking pan. In a heavy saucepan, bring butter, sugar, and Thousand Islands Winery® Raspberry Isle to a boil, stirring constantly until the butter is melted and the sugar is dissolved (about 3 minutes). Remove from heat and with a wooden spoon, stir in two cups chocolate chips until melted; cool slightly, beat in vanilla. In a mixing bowl, whisk eggs, gradually add in the chocolate mixture, beating with a wooden spoon until completely mixed. Mix together baking soda, flour, and salt and add to the egg and chocolate mixture. Mix well to combine. Stir in the remaining chocolate chips. Spread into prepared baking pan. Bake for 35–40 minutes (don't over bake). Cut into squares and serve.



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