

Kitchen Chemistry for the Family!

This recipe is a holiday favourite from our Executive Director, Cindy Adams. It's a family-friendly kitchen chemistry activity that results in a most delicious treat that keeps well in the fridge and can also be made a week ahead.

Cream Cheese Raspberry Brownies



Ingredients

6 oz. (175 g) semisweet chocolate, chopped
 3 oz. (90 g) unsweetened chocolate, chopped
 2 packages (250 g each) cream cheese, softened
 2 cups (500 ml) granulated sugar
 4 eggs
 1 tbsp. (15 ml) vanilla
 1 cup (250 ml) butter, softened
 1 cup (250 ml) all-purpose flour
 ¼ tsp (1 ml) salt
 ¾ cup (188 ml) raspberry jam (reduced, or no sugar and extra fruit)

Preparing and Mixing

In a microwave or in a heatproof bowl set over hot (not boiling) water, melt semisweet with unsweetened chocolate. Remove from heat; stir until smooth. Let cool to lukewarm. In a large bowl, beat cream cheese with 1/3 cup (75 ml) of the sugar until smooth. Beat in 1 of the eggs and 1 tsp vanilla until well combined. Set aside. In separate large bowl, beat butter with remaining 1 2/3 cup sugar until smooth. Beat in remaining eggs, 1 at a time, beating well after each addition. Beat in remaining vanilla, then chocolate, mixing well. Mix in flour and salt just until combined.

Creating the Masterpiece

Line 13"x9" Pyrex baking dish with foil, leaving overhang for "handles". Reserve ¾ cup (388 ml) of chocolate batter. Spread remaining chocolate batter in pan. Spread with cream cheese mixture. Spoon reserved chocolate batter in dollops over top. Spoon jam in smaller dollops among chocolate dollops. With a knife, zigzag through layers for marble effect. To get a nice separation of the raspberry jam and brownie batter swirls (and avoid a muddy look), position your dollops of jam intermittently with brownie batter dollops and swirl each one gently limiting the amount of intermixing.

Baking and Storage

Bake in 350F (180C) oven for 40 to 45 minutes or until tester inserted near the centre comes out slightly moist. Let cool on rack. Using foil handles, lift onto cutting board; cut into squares. (Store in the refrigerator and bring to room temperature.) Makes 40 squares.

Enjoy!



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