Raspberry and Peanut Butter Brownie
Makes 9 generous portions from a 8" square tin

Ingredients

250g	Dark 70% chocolate
250g	Unsalted Butter
1tsp	Salt
2tsp	Instant Coffee Granules
3	Large Eggs + One Yolk
300g	Caster Sugar
60g	Cocoa Powder
60g	Plain Flour
25g	Smooth peanut butter (warm so runny)
25g	Raspberry Jam
9	Fresh Raspberries

Method

1. Grease and line your tin with parchment paper
2. Set your oven to 140ºC with a shelf at toward the bottom
3. Place the chocolate, butter, salt and coffee granules in a glass bowl over a pan of just simmering water (Bain Marie). Stir occasionally until all melted.
4. While the chocolate/butter is melting, in a separate bowl whisky the eggs, yolk and caster sugar until just combined. (if you want more lift and less of fudge texture, whisk the eggs more until thickened and lighter in colour)

5. Take the melted chocolate/butter off the heat and mix until just combined with the egg and sugar mixture.
6. Fold in the cocoa powder and flour until just combined and no dry flour lumps left.
7. Pour into the prepped tin and add 9 'blobs' of peanut butter.
8. Using a toothpick swirl the peanut butter around
9. Into each 'blob' of peanut butter, add 9 'blobs' of jam and then place a raspberry in the centre of each jam blob.
10. Bake low-ish in the oven for 40 -50 mins

***** check its progress after 30mins, at 40mins check with a toothpick. For a goof fudge like texture you want the toothpick to still have a little moisture and few crumbs sticking to it, but not the dripping or completely covered. Listen to the brownie too - if you are hearing lots of popping bubbles then it may require more baking - when you hear just a few popping bubbles it should be about right.

11. Remove form the oven and place on a cooling rack to cool.

***** if you have a loosed bottomed tin, remove the sides straight way, and the base, if possible to avoid further baking for the residual heat.

***** Cut in the portions when fully cool.