

Chocolate Raspberry To-Die-For Brownies

4 (1-ounce each) squares unsweetened chocolate
1 cup butter
2 cups sugar
4 eggs
2 teaspoons vanilla
1- $\frac{1}{4}$ cup flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
One bag Hershey Raspberry Chocolate Chips - divided

Melt unsweetened chocolate and butter in microwave for approximately two minutes. Cool slightly. Beat in sugar, eggs, and vanilla. Mix well. Stir in flour, baking powder, and salt. Do not overmix. Fold in $\frac{1}{2}$ package raspberry chocolate chips. Bake in a greased 9-by-13-inch pan for 30 minutes at 350 degrees. Brownies should be just done, not dry. Check with toothpick. Cool on rack.

Frosting Layer

$\frac{1}{2}$ cup butter, softened
4 cups powdered sugar
 $\frac{1}{4}$ cup milk (approximately)
1 teaspoon vanilla
3 tablespoons raspberry jam (preferably seedless)
Few drops red food coloring

Beat butter and sugar, adding milk as necessary to make a fluffy frosting (about five minutes). Beat in vanilla and raspberry jam, along with food coloring, if desired. Frost brownies and refrigerate 30 minutes.

Chocolate Layer

Melt remaining raspberry chocolate chips with $\frac{1}{4}$ cup butter to spreading consistency. Pour over frosting layer and spread to cover. Refrigerate until set. Cut while cool.