

Raspberry Ganache Brownie Bites



Cookwell™
Healthy Cooking Oils

Raspberry Ganache Brownie Bites

INGREDIENTS

| | |
|----------------|------------------------------|
| 1 pkg. | Double Chocolate Brownie Mix |
| 1 8-oz. bottle | Pomegranate Juice |
| 1/3 cup | Safflower Oil |
| 1/4 cup | Dark Chocolate Chips |
| 1 tub | White Melting Chocolate |
| 2 pints | Fresh Raspberries |

COOKING INSTRUCTIONS

1. Heat oven to 350°F.
2. Prepare mini muffin pans or a divided brownie pan with baking spray.
3. Bake brownies prepared according to package directions, substituting pomegranate juice for water in mix adding dark chocolate chips. Allow to cool.
4. Melt chocolate.
5. Dip half of each brownie, and top each with a raspberry.

Tip: Substituting pomegranate juice for water adds nutrients to brownies, while also lending good flavor.

