

Dark Chocolate Raspberry Pie Bars: A Sweet & Tart Treat

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OVEN
350°F

TIME
15 min

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INGREDIENTS

1 cup butter, softened
¾ cup sugar
2 cups all-purpose flour
Pinch of salt
1 cup dark chocolate chips (good quality ones make a difference!)
¾ cup raspberry preserves or jam (good quality, vibrant flavor is key)
2 eggs
... cup flour
2 tbsp melted butter
1 tsp vanilla extract

Swaps and Notes:

Butter: Use unsalted butter and add a pinch more salt if you prefer, or use salted butter and omit the added pinch of salt in the crust. Softened butter is crucial for the crust consistency.

Sugar (Crust): Granulated sugar is standard, but a mix of granulated and light brown sugar could add a subtle caramel note to the crust.

Chocolate Chips: While dark chocolate chips are specified for that rich contrast, semi-sweet chocolate chips would also work beautifully if you prefer a sweeter chocolate flavor. You could even use white chocolate for a different aesthetic and taste profile.

Raspberry Preserves: Any good quality raspberry jam or preserves will work. If you have homemade, even

better! Other berry preserves like strawberry or mixed berry could also be used, but raspberry provides that perfect tart counterpoint.

Flour (Filling): Just a small amount of flour in the filling helps bind the egg mixture and gives it a slight cake-like texture.

Vanilla Extract: Don't skip the vanilla - it enhances the chocolate and berry flavors.

Instructions:

Prepare the Crust Mixture: In a large bowl, combine the softened butter, $\frac{1}{2}$ cup sugar, 2 cups all-purpose flour, and a pinch of salt. Use your hands or a pastry blender (or a stand mixer with a paddle attachment) to mix everything together until the mixture is crumbly and resembles coarse meal.

Press the Base: Take about two-thirds ($\frac{2}{3}$) of this crumbly mixture and press it firmly and evenly into the bottom of a greased 9x13 inch baking pan. Make sure it's a nice, compact layer.

Pre-Bake the Crust: Place the pan with the pressed crust into your preheated oven at 350°F (175°C). Bake for 15 minutes, or until the edges are just starting to turn golden.

Melt Chocolate: While the crust is pre-baking, melt the dark chocolate chips. You can do this in a microwave-safe bowl in 30-second intervals, stirring in between, or in a double boiler over simmering water. Stir until smooth.

Layer Chocolate and Raspberry: Once the crust is out of the oven, immediately spread the melted dark chocolate evenly over the warm, pre-baked crust. Next, spoon dollops of raspberry preserves or jam over the melted chocolate. Use a knife or a skewer to gently swirl the raspberry preserves into the chocolate layer. Be careful not to disturb the crust too much.

Prepare Filling Topping: In a separate medium bowl, whisk together the 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour, 2 tablespoons melted butter, and 1 teaspoon vanilla extract until smooth. This mixture will be poured over the chocolate and raspberry.

Add Filling and Topping: Gently pour the whisked egg mixture evenly over the chocolate and raspberry layers in the pan. Finally, sprinkle the remaining one-third ($\frac{1}{3}$) of the reserved crumb mixture from step 1 evenly over the top of the filling.

Final Bake: Return the pan to the 350°F (175°C) oven. Bake for an additional 25-30 minutes, or until the top is golden brown and the filling appears set (a slight jiggle in the center is okay, it will set as it cools).

Cool and Cut: Allow the bars to cool completely in the pan on a wire rack before attempting to cut them. Cooling completely ensures clean cuts and a firm texture. Once cool, slice into bars and serve!

Tips for Success:

Softened Butter: For the crust, ensure your butter is genuinely softened, not melted. This will give you the perfect crumbly texture.

Don't Overbake: Keep an eye on the bars during the final bake. Overbaking can lead to a dry crust and a less gooey filling. The filling should be set but not hard.

Quality Ingredients: Since there are so few ingredients, the quality really shines through. Use good dark chocolate chips and a flavorful raspberry preserve.

Cool Completely: This is probably the most important tip for bar cookies! Resist the urge to cut into them warm. The filling needs time to set, otherwise, they will be a crumbly mess.

Grease Your Pan Well: Especially with a buttery crust, ensuring your pan is well-greased (or lined with parchment paper with an overhang) will make removal and cutting much easier.

Serving Suggestions and Pairings:

My These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession for an ultimate chocolate indulgence.

DIRECTIONS

1. **Prepare the : Crust Mixture:** In a large bowl, combine the softened butter, $\frac{1}{2}$ cup sugar, 2 cups all-purpose flour, and a pinch of salt. Use your hands or a pastry blender (or a stand mixer with a paddle attachment) to mix everything together until the mixture is crumbly and resembles coarse meal.
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5. **Layer : Chocolate and Raspberry:** Once the crust is out of the oven, immediately spread the melted dark chocolate evenly over the warm, pre-baked crust. Next, spoon dollops of raspberry preserves or jam over the melted chocolate. Use a knife or a skewer to gently swirl the raspberry preserves into the chocolate layer. Be careful not to disturb the crust too much.
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14. **Grease : Your Pan Well:** Especially with a buttery crust, ensuring your pan is well-greased (or lined with parchment paper with an overhang) will make removal and cutting much easier.
15. **Serving Suggestions and Pairings:** These Dark Chocolate Raspberry Pie Bars are rich and satisfying on their own, but a few simple additions can make them even more delightful. A dusting of powdered sugar before serving adds a touch of elegance. For a decadent treat, serve them with a scoop of vanilla bean ice cream or a dollop of freshly whipped cream. A cup of hot coffee or a glass of cold milk would also be excellent companions.
16. **If you have a love for rich, sweet treats, you might also enjoy:**
17. **My These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession for an ultimate chocolate indulgence.**
18. **Or perhaps : The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!) if you're a peanut butter fanatic.**
19. **Storage and Leftover Tips:** Store Dark Chocolate Raspberry Pie Bars in an airtight container at room temperature for up to 3-4 days. For longer storage, you can refrigerate them for up to a week. If you plan to keep them longer, they can be frozen in an airtight container for up to 2-3 months. Thaw at room temperature before serving.
20. **More Recipes You Will Love:** If these pie bars hit the spot, you'll definitely want to explore these other fantastic dessert recipes:

21. For a refreshing, no-bake option that's perfect for warmer days, check out This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist.
22. Planning ahead for holidays? My These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert are a must-try.
23. And if you need a quick dessert hack, you can't go wrong with This No-Bake Oreo Cream Pie is My Favorite Quick Dessert Hack.
24. Final Thoughts: These Dark Chocolate Raspberry Pie Bars are a testament to the fact that classic flavor combinations, when executed well, never go out of style. They offer a delightful interplay of textures and a sophisticated yet comforting taste that makes them an instant favorite. Whether you're baking for a special occasion or just want a delicious treat, these bars are sure to impress. Give them a try - your taste buds will thank you!
25. I'd love to hear your thoughts if you make these bars! Do you have a favorite chocolate and fruit combination? Share your feedback in the comments below, and remember to follow Chef Maniac for more delicious recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dark-chocolate-raspberry-pie-bars-a-sweet-tart-treat/>