

Berry Sauce
3 1/2 ounces mixed berries
4 teaspoons sugar

3/4 cup butter, cubed 2 1/4 cups sugar 4 eggs, beaten 10 1/2 ounces white chocolate, melted 2 cups flour

## White Chocolate and Red MOM Fueling Berry Brownies HUNGRY BOYS

## **Instructions**

- Preheat oven to 350 degrees. Grease and flour a square baking pan.
- Berry Sauce: In a saucepan over medium heat, add the berries and sugar. Cook until a sauce forms then set aside.
- In a mixing bowl, using a hand mixer, combine the butter and sugar. Mix in the beaten eggs, followed by the chocolate. Stir in the flour.
- Pour mixture into the prepared pan.
- Pour the berry sauce on top, and use a toothpick to swirl sauce through the batter.
- Bake for 20 minutes. Allow to cool, and cut into squares.

