

Decadent Blackberry Cabernet Brownies

- 8 Tbsp butter (1 stick), room temperature
- 2 eggs
- 1 pkg (14 oz) **TSG Breathtaking Deep Chocolate Brownie Mix**
- 1/2 cup toasted pecans, coarsely chopped
- 1/3 cup **TSG Blackberry Cabernet Jam**, plus more for topping
- 1 pkg (8 oz) cream cheese, room temperature
- 1/2 cup sugar
- 1/2 tsp vanilla extract

1. Preheat oven to 350°F. Place paper baking cups in standard muffin pans.
2. Mix brownies according to package directions. Add pecans and 1/3 cup TSG blackberry cabernet jam; stir well.
3. Divide mixture among the muffin cups. Bake 30 to 35 minutes. Cool completely in pans.
4. Meanwhile, stir together softened cream cheese, sugar and vanilla; set aside until brownies have cooled.
5. Carefully remove paper from each brownie: start along the top edge and peel down. Place brownies upside down on a serving platter.
6. Spread the tops (bottoms) with cream cheese frosting. Spoon a small dollop of TSG blackberry cabernet jam on top. Sprinkle with additional pecans, if desired.

Makes 18 round, frosted brownies