**Tres Leches Mascarpone Brownies with Mascarpone Cream**

Non-stick canola oil spray

1 cup unsalted butter, cut into cubes

1 (1.8 oz.) 99% cocoa dark chocolate bar, broken into small pieces

1 cup granulated sugar

3 tablespoons unsweetened cocoa powder

1/2 cup (from an 8 oz. container) Crave Brothers Farmstead Classics Mascarpone, at room temperature

3 large eggs, at room temperature

 1 1/2 teaspoons vanilla extract

 3/4 cup all-purpose flour

1/4 teaspoon baking powder

 1/4 teaspoon salt

Tres Leches Topping:

3 tablespoons whole milk

3 tablespoons evaporated milk

3 tablespoons sweetened condensed milk

Mascarpone Cream:

3/4 cup heavy whipping cream

1/4 cup powdered sugar

1/2 teaspoon vanilla extract

1/4 cup (from an 8 oz. container) Crave Brothers Farmstead Classics Mascarpone, at room temperature

Garnish:  
Berries (strawberries, blackberries, blueberries, and/or raspberries as desired)

Heat oven to 325 degrees.

Spray an 8-inch square baking dish with cooking spray.  Set aside.

In a large microwave safe-bowl, microwave butter and chocolate bar pieces for 1-2 minutes just until chocolate is melted, stirring every 15 seconds.

In a large mixing bowl, stir sugar and cocoa powder together. Add the butter chocolate mixture.  Mix on low speed until smooth.  Add mascarpone, eggs, and extract.  Beat on low speed until smooth.

In a small bowl, stir flour, baking powder, and salt. With mixer on low, gradually beat flour mixture into first mixture. Spread evenly in prepared dish.

Bake for 35-40 minutes or until toothpick inserted in center comes out clean.

While brownies are baking, make topping by whisking together whole milk, evaporated milk, and sweetened condensed milk. When brownies are done, immediately use a fork to poke holes at ½-inch intervals. Drizzle evenly with topping mixture. Cool completely in dish.

Just before serving, in a medium mixing bowl, make cream by beating heavy cream on high speed until soft peaks form. Gradually beat in powdered sugar and extract.  Beat until stiff peaks form.  With mixer on low, beat in mascarpone until evenly combined.  To serve, cut into eight brownies.

Place each serving plate and top with a generous dollop of cream. Add berries on cream as desired.  Serve immediately.  Serves 8.

A square white plate with a brownie and whipped cream on top

Description automatically generated