

Cherry Brownies

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As if a good plain brownie could ever get better—well, it just did with this recipe!

Ingredients:

1 cup unsalted butter, softened
6 ounces semisweet chocolate chips
1 cup sugar
4 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon ground cinnamon
1 cup pitted, halved cherries
1 cup dark chocolate chips

Directions:

- 1) Preheat oven to 350°F. Lightly grease and flour a 13-by-8-inch baking dish.
- 2) Combine butter and chocolate chips in a medium skillet; melt over low heat, stirring. Transfer to a large mixing bowl; add sugar and whisk until smooth. Add eggs, one at a time, beating until smooth. Add vanilla; beat. Add flour and cinnamon; stir until just blended. Fold in cherries and dark chocolate.
- 3) Spread mixture into prepared dish. Bake until brownies are firm and a toothpick inserted in the center comes out clean, about 35 to 40 minutes. Cool on a wire rack; cut into squares and serve.

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