

- 'No Sweat' Bonus Recipe -

Dark Chocolate & Cherry Brownies

Brownies! Cherries! A wicked combination! How can anyone resist? Feel free to eat these 'naked'... or 'dress them up' with a fruit coulis and whipped cream. They are also excellent without the fruit.

Makes one 8" x 8" pan

- 3/4 cup chopped 70% or 80% dark chocolate
- 1/2 cup unsalted butter
- 1 tsp pure vanilla extract
- 2 eggs
- 3/4 cup brown sugar
- 2/3 cup unbleached all-purpose flour
- 3 tbsp cocoa powder, sifted
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp kosher salt
- 1 cup pitted and halved sour cherries, or whole fresh raspberries



1. Preheat oven to 350°F (180°C). Grease an 8-inch x 8-inch (20 x 20 cm) square baking pan.
2. In large glass measuring cup, combine the chopped chocolate and butter; microwave on high for 1 minute. Stir until the chocolate is completely melted. Add vanilla, and set aside to cool slightly.
3. Scoop the flour gently into measuring cups. Level the top with the flat edge of a knife and transfer the flour to a medium bowl. Add the cocoa powder, baking powder, baking soda, and salt. Set aside.
4. In a large bowl, beat the eggs and brown sugar until thick and light, about three minutes. With a spatula, gently stir the flour mixture into egg mixture until just combined. Fold in the melted chocolate. Spread the batter into the prepared pan. Sprinkle with the cherries or fresh raspberries. Do not stir them into the batter.
5. Bake for 25 minutes, or until a cake tester inserted into the centre comes out with a small amount of batter on it. Cool.