

# Brownie with Sour Cherries

Rich chocolate cherry brownies with a perfect sweet-tart balance. Moist, fudgy brownies studded with sour cherries and topped with chocolate glaze.

10	45	55	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Brownie with Sour Cherries

## Ingredients

- 4 egg
- 1.5 cup powdered sugar
- 1.5 cup flour
- 5 tbsp cocoa powder
- 8 oz bitter chocolate
- 1 cup dry cherry
- 1 pack vanillin
- 1.5 cup sunflower oil
- 2 cup milk
- 1 pack baking powder

## Instructions

- 1 Prepare the oven and pan**

Preheat oven to 350°F (175°C). Grease a 9x9-inch baking pan with butter and line with parchment paper, leaving overhang on two sides for easy removal.
- 2 Make the brownie batter**

Beat 4 eggs and 1½ cups sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes. Add 1 cup vegetable oil and mix until combined.
- 3** Add 1½ cups all-purpose flour and 5 tablespoons cocoa powder to the egg mixture. Mix on low speed until just combined - don't overmix or the brownies will be tough.
- 4** Gently fold in 1 pack sour cherries (drained if canned, or fresh pitted cherries) until evenly distributed throughout the batter.
- 5** Pour batter into the prepared pan and spread evenly with a spatula. Bake for 40-45 minutes, until a toothpick inserted in the center comes out with a few moist crumbs attached.
- 6 Make the glaze**

While brownies bake, whisk together 1½ cups powdered sugar, 2 cups milk, and remaining cocoa powder in a bowl until smooth and pourable.

- 7 Remove brownies from oven and immediately pour the glaze evenly over the hot surface. The heat will help the glaze soak in slightly.
- 8 **Add chocolate topping**  
Melt 8 oz chocolate in a double boiler or microwave in 30-second intervals, stirring between each interval until smooth. Drizzle melted chocolate over the glazed brownies.
- 9 Cool completely in the pan for at least 2 hours before lifting out using parchment overhang and cutting into squares. Serve at room temperature.

## Tips

Use room temperature ingredients for the best texture and easier mixing. Cold eggs and other ingredients can cause the batter to seize up.

Don't overmix the batter once you add the flour. Overmixing develops gluten, which can make brownies tough and cakey instead of fudgy.

Line your pan with parchment paper with overhang for easy removal. This prevents sticking and makes cutting much easier.

Measure flour correctly by spooning it into the measuring cup and leveling off. Too much flour will make dense, dry brownies.

Let brownies cool completely before cutting for the cleanest slices. Warm brownies will crumble and fall apart when cut.

If using frozen cherries, don't thaw them completely before adding to prevent excess moisture in the batter.

Test for doneness with a toothpick inserted 2 inches from the edge, not the center. The center should still look slightly underdone when you remove them from the oven.

For extra rich flavor, use a combination of cocoa powder and melted dark chocolate instead of just cocoa powder.