

# Kuru Vişneli Brownie

Turkish dried cherry brownies - rich, fudgy chocolate brownies with tart-sweet dried cherries. Easy homemade American dessert recipe.

10	45	55	6	Medium
HAZIRLIK DK	PİŞİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Kuru Vişneli Brownie

## Malzemeler

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

## Yapılışı

- Prepare for baking**

Preheat oven to 175°C (350°F). Grease a 20x20 cm baking pan with butter and line with parchment paper, leaving overhang for easy removal.
- Make the brownie batter**

Beat 4 eggs and 1.5 cups sugar in a large bowl with an electric mixer until light and fluffy, about 4-5 minutes.
- Add 1.5 cups vegetable oil and mix until combined. Add 1 cup milk and mix until smooth.**
- Add 1.5 cups flour, 5 tablespoons cocoa powder, and 1 pack baking powder. Mix until just combined - don't overmix as this makes tough brownies.**
- Fold in 2 cups dried cherries and 1 pack vanilla extract until evenly distributed throughout the batter.**
- Bake the brownies**

Pour batter into prepared pan and spread evenly with a spatula. Bake for 40-45 minutes, until a toothpick inserted in center comes out with a few moist crumbs.
- Make chocolate topping**

While brownies cool, melt 250g chocolate in a double boiler or microwave in 30-second intervals, stirring between each interval until smooth.

## 8 Finish and serve

Let brownies cool completely in pan, about 1 hour. Pour melted chocolate over cooled brownies and spread evenly. Let chocolate set for 30 minutes before cutting into squares and serving.

## ?puçlar?

Use room temperature ingredients for better mixing and a smoother batter. Take eggs and dairy out of the refrigerator 1-2 hours before baking.

Line your baking pan with parchment paper, leaving overhang on two sides to create handles for easy brownie removal.

Don't overmix the batter - stir just until the flour disappears. Lumps are fine and will result in more tender brownies.

Test for doneness with a toothpick inserted 2 inches from the edge, not the center. It should come out with a few moist crumbs for fudgy brownies.

Let brownies cool completely before cutting - at least 2 hours at room temperature or 1 hour in the refrigerator for clean cuts.

For extra flavor, toss the dried cherries in a tablespoon of flour before folding into the batter to prevent them from sinking.

If your brownies seem too sweet, add a pinch of sea salt to the batter to balance the flavors.

Use a sharp knife wiped clean between cuts to get neat brownie squares without dragging the topping.