



Chocolate Cherry Brownie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 squares of chocolate of 200g each (*I've used 2 squares of dark or bittersweet chocolate and 1 square of chocolate milk*);
- 75g of melted unsalted butter plus extra for greasing;
- 1/2 cup of caster sugar;
- 2 eggs;
- a pinch of salt;
- 1/2 cup of all-purposed flour;
- fresh cherries.

Instructions

Preheat the oven to 180 degrees and grease a square cake tin or individual muffin tins.

Melt the chocolate squares in a double boiler and then let the butter melt in the melted warm chocolate.

Clean the cherries washing them and sorting their pits.

In a bowl, mix the melted chocolate and butter cream with the sugar, a pinch of salt and the eggs... then mix the flour and finally the cherries.

Pour the brownie mixture into the greased tin(s) and bake for 25-30 min.
