# Chocolate Berry Brownies 

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1dl water
- 3/4dl Cranberry Sirup
- juice of $1 / 2$ citrone
- 50 g dried Cherries
- 30 g dark chocolate, chopped
- 1 pack $(500 \mathrm{~g})$ of fix (instant)-chocolate-cake
- 10 g pistache, chopped for decoration
- some powdered sugar for decoration


## Instructions

It's a very spontaneous recipe. I've been in our supermarket and they have always some small recipe cards. So I just took this one and baked it. So that's also why I used some chocolate-cake mixture not made by myself. Recipe is for about 20 pieces.

1. Boil water, sirup and citrone juice. Add the cherris and cook for ca. 3 minutes. Take the pan away, and the cherries out of the pan. Boil again till it's like a sirup consistence.
2. Butter a $24 \times 24 \mathrm{~cm}$ form. Give the mixture of the chocolate cake in the form. Mix the chocolate chops and cherries in it as well.
3. Bake for 25 minutes in the middle of the preaheated $180^{\circ} \mathrm{C}$ oven.
4. Take out of the oven, cool down a bit and spread with the sirup and the pistaches. Powder with some powdered sugar.
