Chocolate Berry Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1dl water
- 3/4dl Cranberry Sirup
- juice of 1/2 citrone
- 50g dried Cherries
- 30g dark chocolate, chopped

- 1 pack (500g) of fix (instant)-chocolate-cake
- 10g 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 24x24cm 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°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.