

# Recipe Feature

## Black Cherry Brownie

It is everything a brownie should be with the addition of delicious, sweet and tangy cherries – the perfect chocolate treat this Christmas!

#### Makes 12

### Ingredients

250g Self-Raining Flour
45g Cocoa Powder
250g Caster Sugar
345ml Vegetable Oil
5ml Vanilla Essence
4 x Eggs - beaten
100g Tinned Black Cherries – drained and chopped Pinch of Salt
Icing Sugar for Dusting

#### Method

- 1. Sieve the flour, cocoa powder and salt into a bowl followed by the caster sugar.
- 2. Add in the vegetable oil, vanilla essence, beaten eggs and chopped black cherries.
- 3. Pour in to a greased and lined 10" x 8" tin.
- 4. Bake in a moderate oven at 180°C for approximately 25-30 minutes until cooked.
- 5. Portion when cooled and dust with icing sugar.

Serving suggestion – this is particularly special when served still warm with vanilla ice cream or softly whipped cream!



