Recipe of the Month - December

Black Cherry Brownie

It's 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!