

SQUIDGY CHOCOLATE CHERRY BROWNIES



This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.

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This recipe makes a really delicious brownie. If cherries have gone out of season you can use raspberries instead.

WHAT YOU NEED

350g dark chocolate (50-60% cocoa solids)
250g unsalted butter
3 large eggs
250g dark brown soft sugar
110g plain flour
1 tsp baking powder
Pinch of salt
200g fresh black cherries

WHAT TO DO

1. Preheat the oven to 170°C.
2. Grease a 23cm (9 inch) square cake tin.
3. Break up the chocolate and put into a heatproof bowl with the butter. Place the bowl over a saucepan of slowly simmering water so that the butter and chocolate melt gently. When melted, remove from the heat.
4. Whisk the eggs and sugar together in a large bowl until pale and glossy.
5. Beat the chocolate mixture in.
6. Sift in the flour, baking powder and salt and fold in gently.
7. Stone the cherries. *(This is easiest with a cherry stoner. I don't have one so I slice the cherries open and squeeze out the stone).*
8. Pour the chocolate mixture into the baking tin. Scatter over the cherries—try to make sure there is one for every square that you will cut later. Using a spoon (or your fingers) push the cherries down so that they are covered by chocolate mixture.
9. Bake in the oven for 35-40 minutes. The surface should look set but should still feel squidgy below.
10. Allow to cool in the tin. Cut into squares and serve.

TIPS

- *This brownie will cut into 25 small child-sized squares.*
- *For a dinner party, cut slightly larger squares and serve warm with a scoop of cherry or vanilla ice cream and decorate with fresh cherries with their stalks on.*