

Foodnity Recipes

Roasted Cherry Brownies Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fresh cherries, pitted and halved
- [ ] 1/2 cup unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup all-purpose flour
- [ ] 1/2 cup cocoa powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup dark chocolate chips

For Roasting Cherries

- [ ] 1 tbsp granulated sugar
- [ ] 1 tsp lemon juice

Instructions

1. Preheat your oven to 375°F (190°C). Line a 9x9-inch baking pan with parchment paper, leaving an overhang on the sides for easy removal.
2. In a small bowl, toss the halved cherries with 1 tablespoon of granulated sugar and lemon juice. Spread them on a baking sheet lined with parchment paper and roast for 10-12 minutes, or until tender and juicy. Set aside to cool.
3. In a medium saucepan, melt the butter over low heat. Remove from heat and stir in the granulated sugar and brown sugar until combined. Let the mixture cool slightly.
4. Whisk in the eggs, one at a time, until fully incorporated. Stir in the vanilla extract.
5. In a separate bowl, sift together the flour, cocoa powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing just until combined.
6. Fold in the dark chocolate chips and roasted cherries, being careful not to overmix.
7. Pour the batter into the prepared baking pan and spread it evenly. Bake for 25-30 minutes, or until the edges are set but the center is still slightly soft.
8. Allow the brownies to cool completely in the pan before slicing into squares and serving.

Nutrition per serving

220 kcal	3 g	30 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure to pit the cherries before roasting to avoid any bitter flavors.
- For a richer flavor, use high-quality dark chocolate with at least 70% cocoa.
- Allow the brownies to cool completely before slicing to ensure clean cuts and a perfect texture.