

RECIPE

CHOCOLATE PORT & CHERRY BROWNIES

INGREDIENTS

1 Oz	Unsweetened Chocolate
2 Oz	70% Cacao Chocolate
1/3 Cup	Butter
1 Cup	Sugar
2	Eggs
1/2 tsp	Vanilla
3/4 Cup	Flour
1/2 tsp	Baking Powder
1/2 tsp	Salt
6-8 Oz	Dried Pitted Cherries <i>Coarsely Chopped (Tart Montmorency or Bing preferred).</i>
4-6 Oz	Jeremy Chocolate Port

DIRECTIONS

- 1.) Put cherries in a glass bowl or jar, add Jeremy Chocolate Port to the cherries.
- 2.) Allow minimum 12 hours for the Port to absorb in to the cherries. Strain the cherries, reserving the remaining Port.
- 3.) Butter an 8" x 8" x 2" baking pan.
- 4.) Melt together the chocolate and butter.
- 5.) Beat in sugar and eggs.
- 6.) Sift together flour, baking powder, and salt. Stir in to the chocolate and egg/sugar mixture.
- 7.) Blend in cherries and pour into baking pan.
- 8.) Bake in a 350 degree oven approximately 30 to 35 minutes, test with a toothpick which should come out clean when done.
- 9.) Remove pan from the oven and drizzle the remaining Port over the top of the brownies.