



## *Abundance Hill Favorite Recipes*

### *Cherry-Fudge Brownies with Chocolate Sauce*

**Serves:** 16

**Total Time:** 1 ¼ hours

#### **Ingredients**

For brownies:

3 oz bittersweet or semisweet baker's chocolate, chopped  
5 tablespoons unsalted butter  
¾ cup sugar  
2 large eggs  
½ tsp vanilla extract  
2/3 all-purpose flour  
½ tsp baking powder  
¼ tsp salt  
¾ cup dried tart cherries (about 3.5 oz)  
1/3 cup semisweet chocolate chips  
¼ cup cherry preserves  
Powdered sugar

For sauce:

1/3 cup cherry preserves  
¾ cup whipping cream  
8 oz bittersweet or semisweet baker's chocolate, chopped

#### **Directions**

##### **Make sauce:**

Press preserves through fine strainer into heavy medium saucepan. Add cream and bring to simmer. Remove from heat. Add chocolate and whisk until melted and smooth. (Can be made 2 days ahead). Cover and chill. Re-warm before serving.

##### **Make brownies:**

Preheat oven to 350 degrees F. Butter 11 x 7 – inch metal baking pan. Stir chopped chocolate and butter in heavy small saucepan over low heat until melted and smooth; remove from heat and set aside.

Whisk sugar, eggs and vanilla in medium bowl until blended; whisk in chocolate mixture. Sift in flour, baking powder and salt; stir to blend. Mix in dried cherries and chocolate chips, then preserves. Spread batter into prepared pan (buttered and floured).

Bake brownies until tester inserted into center comes out with some moist crumbs still attached, about 35 minutes. Cool completely in pan on rack.

Cut brownies into 8 rectangles. Cut rectangles diagonally in half, forming triangles. Sift powdered sugar over. Reheat sauce and drizzle over brownies. Serve.

*Source: Liz's Gourmet Dinner Club*