



# Chocolate cherry brownies

When it comes to classic flavour combinations, chocolate and cherry is one of our favourites. This recipe makes 16 pieces.

## Ingredients:

130g	Butter	$\frac{3}{4}$ tsp	Baking powder
225g	Fair trade sugar*	55g	Fair trade cocoa*
3	Free-range eggs	150g	Fair trade dark chocolate*
110g	Fresh cherries (pitted and roughly chopped)	50g	Fair trade chocolate drops*
75g	Flour		

## Method:

1. Preheat the oven to 180. Grease a slice baking tin and line with baking paper.
2. Melt butter and chocolate using the double boiler method, stir to combine.
3. When the butter and chocolate is completely melted add the roughly chopped pitted cherries and remove from heat,
4. In another bowl sift dry ingredients, add sugar and mix to combine.
5. Add dry ingredients to the chocolate mixture and stir well.
6. Beat eggs and add to mixture along with chocolate drops, stir until well combined.
7. Transfer mixture to baking tin, then bake for 15-20 minutes.
8. Remove from oven and allow to cool before cutting into squares.

## Tip:

Add chopped, roasted cashews or almonds for more texture. Just replace half the weight of cherries with nuts of your choice. You can also use tinned or frozen cherries if cherries are out of season.

**\*Find this ingredient at your local Trade Aid store or stockist.**

**See [www.tradeaid.org.nz](http://www.tradeaid.org.nz) for more recipes**