

CHOCOLATE CHERRY BROWNIES

WITH WILD RED GLAZE

Prep Time: 15 minutes | Cook Time: 35 minutes | Difficulty: Medium | Imperial (US)

INGREDIENTS

- 1/2 cup Wild Red plus 2 tbsp, divided
- 1 box Brownie Mix
- 1 cup All Purpose Flour
- 1/4 cup Cocoa Powder
- 2 Large Eggs
- 1 stick Butter
- 1 1/2 cups Semi-Sweet Chocolate Chunks, divided
- 1/2 cup Powdered Sugar



DIRECTIONS

1. Preheat oven to 350. Lightly grease bottom & sides of an 8x8 pan.
2. Place brownie mix, flour & cocoa powder into a large mixing bowl. Mix well, set aside.
3. Cut butter into small pieces, place into microwave safe bowl with 1/4 cup of chocolate chunks. Heat in microwave for 1-2 minutes, stirring every 30 seconds to keep from burning. When fully melted, whisk in 2 eggs, then 1/2 cup Wild Red
4. Add butter & egg mixture to brownie mix, stir till moistened. Add remaining chocolate chunks, stir well.
5. Spread batter into pan, filling corners and leveling top.
6. Bake 25-30 minutes. Cool 30 minutes before cutting.

To make Glaze: Place 1/2 cup powdered sugar into a bowl. Slowly add Wild Red 1 tablespoon at a time, stirring well, until glaze has reached desired consistency. Drizzle over Brownie.

For full recipe and video visit adkwinery.com/brownies

ENJOY!



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