

Roasted Cherry Brownies



Fudgy brownies without eggs and butter? Yes!! These decadent chocolate squares are made even richer with the addition of roasted cherries—fresh cherries in the summer, but bottled cherries work just as well. The whole wheat flour ups the nutrition a bit, but you can substitute regular all-purpose flour.

INGREDIENTS

- ⅓ CUP** whole wheat flour
- ¼ CUP** all-purpose white flour
- ¾ CUP** granulated sugar
- ⅔ CUP** unsweetened cocoa powder
- ½ TSP** baking powder
- ¼ TSP** kosher salt
- ⅓ CUP** unsweetened applesauce (about one apple)
- ⅓ CUP** brewed, cooled coffee (or milk alternative)
- ¼ CUP** vegetable oil
- 1 TSP** pure vanilla extract
- ¾ CUP** dark chocolate chips

MAKES 16

METHOD

TO ROAST CHERRIES: Preheat oven to 450° F. Position a rack low in the oven. Place pitted sour cherries, fresh or bottled, on a baking sheet. Roast 10 minutes or until cherries release their juices. Cool cherries before adding to the brownie mix.

Preheat oven to 350° F. Place a rack in the centre of the oven. Line an 8x8-inch baking pan with parchment paper so the paper overhangs opposing sides like handles. Lightly grease the paper. Set aside.

In a large mixing bowl, stir together the two flours, sugar, cocoa, baking powder, and salt until well combined.

Add the applesauce, coffee, oil, and vanilla. Beat until smoothly combined. Fold in the roasted cherries.

Scrape the batter into the prepared pan and smooth the top. Bake the brownies for 15-20 minutes, until the edges are set and the centre looks slightly underbaked. Do not overcook!

As soon as the brownies come out of the oven, sprinkle chocolate chips over the top, stirring them lightly so they melt evenly. Smooth to create a uniform icing. The chocolate will be glossy as an ibis when warm but will cool relatively hard: mark your cutting lines before the chocolate stiffens completely.

Place the pan on a wire rack and let cool for at least 1 hour. Lift onto a cutting board using the parchment handles. Slice with a very sharp knife and serve. If you can stand waiting, they taste even better the next day.

