

Cherry Pecan Chocolate Brownies

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2005 “75” Amber Knolls Cabernet Sauvignon

Ingredients:

10 oz. Dark Chocolate, chopped
3 eggs
2 tsp. vanilla
10 oz. brown sugar
2.75 oz. All-Purpose Flour
1 1/2 tsp. baking powder
7 oz. unsalted butter, melted
3.5 oz. pecans, chopped
3.5 oz. dried cherries
1/2 tsp. salt

Method

Preheat oven to 350 degrees. Slowly melt half the chocolate in a double boiler, then turn off the heat but leave on stovetop to stay warm.

In a small sauce pot, add the dried cherries and cover with water; reduce quickly until almost dry.

In a mixer, whisk the eggs, sugar and vanilla until they have doubled in volume. Sift in the dry ingredients and mix slowly. Add both chocolates and butter and continue to mix on slow. Finally add the pecans and cherries, and mix. Pour the batter into an 8-12 inch pan lined with parchment paper.

Bake at 350 for 22 minutes, or until a skewer or tooth pick comes out clean. Allow to cool, then cut into squares and serve.