



Cherry Brownies

Ingredients

- 1 cup oat flour
- ¼ cup all-purpose flour
- ⅔ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- 6 tbsp. unsalted butter, at room temperature
- 1 cup sugar
- 2 teaspoons finely ground coffee
- 2 eggs
- 2 tbsp. half-and-half
- 2 teaspoons vanilla extract
- ½ cup bittersweet chocolate chips
- ½ cup fresh or frozen cherries, pitted & chopped
 - You can substitute CCO Dried Cherries (Chop and rehydrate in water for 10 minutes)



Directions

1. Preheat oven to 350°F.
2. Coat an 8" x 8" baking dish with cooking spray.
3. In a bowl, whisk together flours, cocoa, baking powder and salt; set aside.
4. In another bowl, beat butter, sugar & coffee with an electric mixer on high until crumbly, about 30 seconds.
5. Add eggs one at a time; beat on medium until a thick mocha-colored mixture forms.
6. Add half-and-half, vanilla and chocolate chips; beat on low until just combined.
7. Add flour mixture; beat on low until a thick batter forms.
8. Pour into baking dish and top with cherries.
9. Bake until edges are slightly firm but center is soft, 25-30 minutes.
10. Cool 30 minutes & then cut into 12 pieces.

Note:

- Serve on its own or add some vanilla ice-cream.