

Black Forest Brownie

A rich and decadent brownie with a swirl of homemade cherry jam and the subtle flavor of Dewy Cherry tea.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Sugar
2 lg Eggs
1 t Vanilla Extract
1/3 C Cocoa Powder
1/2 C All-Purpose Flour

COOK TIME: 25 minutes

1/4 t Salt
1/4 t Baking Powder
1/2 C Chopped Cherries
1/2 C Brewed and Chilled Dewy Cherry tea
1/4 C Cherry Jam (recipe below)

PREHEAT oven to 350°F. Grease a 9x9 inch baking pan.

MIX melted butter, sugar, eggs, and vanilla extract in a bowl.

COMBINE cocoa powder, flour, salt, and baking powder in another bowl. Gradually add to the wet mixture. Fold in chopped cherries and Dewy Cherry tea. Pour into the prepared pan. Swirl in cherry jam.

BAKE for 20-25 minutes or until a toothpick inserted into the center comes out clean.

COOL before cutting into squares.

Cherry Jam

A simple and delicious homemade cherry jam made with fresh cherries and Dewy Cherry tea.

PREP TIME: 10 minutes

2 C Fresh Cherries (pitted and chopped)
1 C Sugar
1/4 C Water

COOK TIME: 25 minutes

1 T Lemon Juice
1/2 C Brewed and Chilled Dewy Cherry Tea

COMBINE cherries, sugar, water, lemon juice, and Dewy Cherry Tea in a saucepan.

COOK over medium heat, stirring occasionally, until the mixture thickens and reaches a jam-like consistency, about 20-25 minutes.

COOL before using in the brownie recipe.