

Choco Fever Dream

Roasted Cherry Brownies

Fudgy brownies packed with roasted cherries and a silky chocolate swirl, perfect for any sweet craving.

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Brownie Batter

- [ ] 1 cup unsalted butter, melted
- [ ] 8 oz dark chocolate, chopped
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 3 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 tsp salt
- [ ] 1 tsp lemon zest

Roasted Cherries

- [ ] 2 cups fresh cherries, pitted
- [ ] 1 tbsp honey
- [ ] 1 tbsp butter
- [ ] Pinch of sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9×13-inch pan with parchment paper.
2. Toss the pitted cherries with honey, butter, and a pinch of salt; spread on a baking sheet and roast for 12-15 minutes until the skins blister and caramelize.
3. While cherries roast, melt butter and dark chocolate together over a simmering pot, stirring until smooth; set aside to cool slightly.
4. Whisk together both sugars, then add eggs one at a time, mixing gently. Stir in vanilla and lemon zest.
5. Fold the melted chocolate into the egg mixture, then sift in flour and salt, mixing just until combined.
6. Gently fold the roasted cherries, reserving a few whole pieces for topping.
7. Pour batter into the prepared pan, smooth the top, and scatter the reserved cherries.
8. Bake for 25-28 minutes, or until a toothpick inserted near the edge comes out with a few moist crumbs.
9. Allow brownies to cool completely in the pan before lifting out via parchment and cutting into squares.

Nutrition per serving

280 kcal	4 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the brownies look dry, cover loosely with foil halfway through baking.
- For extra shine, drizzle a thin layer of melted chocolate once cooled.
- You can add a splash of orange liqueur to the cherry mix for an adult twist (optional).