

Black Forest Brownies

INGREDIENTS

125g unsalted butter, softened at room temperature, plus extra for greasing

¼ tbsp instant coffee powder

175g light brown soft sugar

2 medium eggs

37g cocoa powder

50g self-raising flour

50g dried sour cherries, chopped

To decorate

100g dark chocolate (60% cocoa solids)

(Divided by 2)

METHOD

Grease a cake tin and line with parchment.

Heat oven to 180C/ 160C fan/gas 4.

Mix the coffee with 2 tbsp boiling water, then set aside to cool.

Cream the butter and sugar together.

Add the eggs.

In a separate bowl, combine the cocoa powder and the flour.

Add cooled coffee to the butter mixture, followed by the dry ingredients.

Mix well, then fold in the cherries.

Spoon into the prepared tin, level the top with the back of a spoon and bake in the centre of the oven for 30-35 mins.

Leave to cool completely in the tin.

Melt the dark chocolate in the microwave.

Spread in an even layer over the top of the brownies.