



Long Livo

Roasted Cherry Brownies

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

20 min

Prep time

12

Servings

25 min

Cook time

Medium

Difficulty

45 min

Total time

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

Calories

4 g

Protein

35 g

Carbs

15 g

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).