

Black Pepper and Cherry Brownies

Makes 24 1 1/2 x 1 1/2 brownies

Ingredients

- 1 1/2 c. sifted flour
- 4 oz. dried cherries
- 1/2 T. baking powder
- 1/2 c. Alderbrook Syrah
- 1/2 t. salt
- 1 c. chopped toasted almonds
- 3/4 C. butter
- 2 1/2 t. fine black pepper
- 3 eggs
- 3 oz. unsweetened chocolate
- 1 3/4 c. sugar
- 3 T. Amaretto (almond liquor)

Preparation

1. Spray 9 inch pan with oil. Chop cherries and add to wine and simmer for 5 minutes until plumped up and no liquid remains.
2. Melt butter and chocolate in double boiler over very low heat and cool.
3. Sift flour with baking powder and salt.
4. Beat eggs with sugar until light.
5. Stir in chocolate mixture and add cherries.
6. Add flour mixture to blend. Stir in almonds and black pepper.
7. Turn into pan. Bake at 350 30-35 minutes until edges begin to pull away from pan. Do not overbake.
8. Remove from oven and cool thoroughly in pan on rack. Brush top with 3 T. Amaretto liquor if desired.
9. Makes about 2 dozen 1 1/2 x 1 1/2 brownies.

