



Maraschino Cherry Brownies



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Introduction

Maraschino Cherry Brownies are a delightful twist on the classic brownie recipe. These rich and fudgy treats incorporate the sweet and tangy flavor of maraschino cherries, adding a pop of color and a burst of flavor that elevates them to a new level of deliciousness. Perfect for parties or an indulgent treat at home, these brownies are sure to impress anyone who tastes them.

Detailed Ingredients with measures

Brownie mix - 1 box (follow the instructions on the package for additional ingredients, usually water, oil, and eggs)

Maraschino cherries - 1 cup (chopped)

Chocolate chips - 1/2 cup

Maraschino cherry juice - 1/4 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25-30 minutes

Total Time: 40-45 minutes

Yield: 12-16 brownies



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Baking Dish

Grease a 9×9-inch baking dish and set it aside.

Step 3: Combine Ingredients

In a large mixing bowl, combine melted butter, sugar, and brown sugar. Mix until well combined.

Step 4: Add Eggs

Add the eggs, one at a time, mixing well after each addition.

Step 5: Incorporate Vanilla

Stir in the vanilla extract until evenly mixed.

Step 6: Combine Dry Ingredients

In a separate bowl, whisk together the flour, cocoa powder, and salt.

Step 7: Mix Dry and Wet Ingredients

Gradually add the dry ingredients to the wet mixture, stirring until just combined.

Step 8: Add Maraschino Cherries

Fold in the chopped maraschino cherries.

Step 9: Pour into Baking Dish

Pour the brownie batter into the prepared baking dish and spread it evenly.

See also Banana Pecan Caramel Layer Cake

Step 10: Bake

Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Step 11: Cool and Cut

Allow the brownies to cool in the pan before cutting them into squares.

Step 12: Serve

Enjoy your maraschino cherry brownies!

Notes

Note 1: Storage

Store brownies in an airtight container at room temperature for up to 3 days.

Note 2: Variations

You can add nuts or other ingredients if desired for more texture.

Note 3: Adjustments

Adjust the sweetness by varying the amount of sugar based on your preference.



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Cook techniques

Mixing ingredients

Ensure that the brownie batter is mixed thoroughly to achieve a smooth consistency. This helps in evenly distributing the ingredients, resulting in a well-blended flavor.

Baking

Preheat the oven to the specified temperature before placing the brownies inside. This is crucial for even cooking and the right texture.

Using maraschino cherries

Chop the maraschino cherries into smaller pieces and fold them into the brownie batter gently. This prevents them from sinking to the bottom during baking.

Cooling the brownies

Allow the brownies to cool in the pan after baking. This will help them set properly and make it easier to cut them into squares without falling apart.

Storing brownies

Store the cooled brownies in an airtight container at room temperature or in the refrigerator to maintain freshness and texture.

FAQ

Can I use a different type of cherry?

Yes, you can substitute maraschino cherries with fresh cherries or another type of preserved cherry, but this may alter the flavor and texture.

See also Mexican Cornbread Casserole

How do I know when my brownies are done baking?

Brownies are done when a toothpick inserted into the center comes out with a few moist crumbs.

Can I add nuts to the brownie mix?

Absolutely! You can fold in chopped nuts of your choice for added texture and flavor.

What is the best way to cut brownies?

Use a sharp knife that has been warmed under hot water. Wipe the knife between cuts for clean edges.

Can I freeze leftover brownies?

Yes, brownies can be frozen for longer storage. Just wrap them tightly in plastic wrap and place them in an airtight container or freezer bag.



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Conclusion

These maraschino cherry brownies offer a delightful twist on the classic brownie recipe, providing a perfect balance of fudgy chocolate and sweet cherry flavor. They are sure to satisfy any sweet tooth and make for a fantastic dessert option for gatherings or simply as a treat for yourself.

More recipes suggestions and combination

Cherry Almond Brownies

Combine the maraschino cherries with almond extract for a nutty twist that enhances the flavors.

Chocolate Cherry Cheesecake Bars

Layer your brownies with a creamy cheesecake filling and cherry topping for a rich, indulgent dessert.

Brownie Sundae

Serve the maraschino cherry brownies warm with a scoop of vanilla ice cream and a drizzle of hot fudge.

Cherry Chocolate Chip Cookies

Use the same maraschino cherries to make soft, chewy cookies loaded with chocolate chips for a different treat.

Chocolate Covered Cherries

Create chocolate-covered cherries using fresh cherries or maraschino

cherries for a simple yet elegant dessert.

Red Velvet Brownies

Make a red velvet version of brownies incorporating a hint of cocoa and topped with cream cheese frosting to delight your guests.

See also Crock Pot Baked Beans



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