



Black Cherry Brownies

Featuring: Black Cherry Soda

Ingredients:

- Box of Ghirardelli Chocolate Supreme brownie mix
- 1 egg
- $\frac{1}{4}$ cup Black Cherry Soda
- $\frac{1}{3}$ cup Cherries, rehydrated (see below)
- $\frac{1}{3}$ cup vegetable oil

Directions:

- To rehydrate dried cherries, place $\frac{1}{3}$ cup dried cherries in 8 oz jar and 4 oz Black Cherry soda, cover and let sit in refrigerator for 24 hrs.
- Preheat oven to 325 degrees F.
- Place all ingredients in medium bowl and stir until fully mixed.
- Add brownie mix and stir until well blended.
- Spread in lightly greased pan.
- Bake for 40-45 minutes.

Recipe Notes:

- Makes 9 decent size brownies in 8x8" metal pan
- Brownies are ready to remove from oven when center is set and edges have begun to pull away from sides of pan. Cool completely in pan before cutting.
- Serve alongside your favorite beer or with a Black Cherry Soda!