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## Black Forest Brownies

**PREP** 20 minutes plus cooling

**BAKE** about 25 minutes

**MAKES** 24 brownies

- ¾ cup butter or margarine  
(1½ sticks)
- ½ cup unsweetened cocoa
- 2 tablespoons Kirsch (cherry-flavor  
liqueur), optional
- 1¾ cups sugar
- 3 teaspoons vanilla extract
- 4 large eggs, lightly beaten
- 1 cup all-purpose flour
- ½ teaspoon salt
- ¾ cup dried tart cherries
- 1 container (16 ounces) sour cream

1. Preheat oven to 350°F. Grease 13" by 9" metal baking pan.
2. In 3-quart saucepan, melt butter

over medium heat. Remove saucepan from heat; with wire whisk, beat in cocoa until smooth. Add liqueur if using, 1½ cups sugar, and 2 teaspoons vanilla, whisking until well mixed. Add eggs; stir until well combined. Stir in flour and salt just until blended; stir in cherries. Spread batter in pan.

3. Bake brownie 20 to 25 minutes or until toothpick inserted 1 inch from edge comes out almost clean. Meanwhile, in small bowl, stir sour cream with remaining ¼ cup sugar and 1 teaspoon vanilla. Spread sour cream mixture over baked brownie. Bake 5 minutes longer to allow topping to set. Cool in pan on wire rack.

4. When cool, cut brownie lengthwise into 4 strips, then cut each strip crosswise into 6 pieces.

■ Each brownie: About 200 calories, 3 g protein, 23 g carbohydrate, 11 g total fat (7 g saturated), 1 g fiber, 60 mg cholesterol, 130 mg sodium. ★