

# RED CHERRIES BROWNIE



**PREPARATION**  
55 MINUTES



**SERVES**  
12 PERSONS

## NUTRITION FACTS

**Per Serving: 418 kcal/ 1 piece**

Protein 6g; fat 26g; carbohydrates 42; fibers 4g.

## CHEFF'S WORDS

This brownie has basic ingredients that you would most likely have in your house: cocoa, salt, sugar, flour, baking soda, coffee etc. It makes a terrific snack cake with tea in the afternoon or as a coffee cake served with a latte.

The beauty of this brownie is that it works for so many different kinds of fruits! You can make this cake with blueberries, apricots, sour cherries etc. And, if you get really creative, you can use nuts and/or essences such as almond, orange, etc.

## INGREDIENTS

260 g flour  
40g cocoa  
1 teaspoon of cinnamon powder  
2 teaspoons of baking powder  
half teaspoon of bicarbonate  
1 pinch of salt  
220g sugar  
175 ml coffee, freshly made  
125 ml oil  
2 teaspoons vinegar  
300g red cherries

## DIRECTIONS

1. Heat the oven to 180 degrees C.
2. In a bowl, mix the flour, cocoa, cinnamon, baking powder, bicarbonate and salt (as much as you can take with three fingers).
3. In another larger bowl, mix cold coffee with sugar and oil.
4. Add the dry mixture (sift it over the bowl through a sieve) and mix everything energetically. Add the vinegar (it won't give the cake a strange taste, because it will evaporate during baking).
5. Pour the dough into a shape of approx. 20 x 30cm, lined with baking paper. Sprinkle the red cherries (dust them with flour first, so they don't fall to the bottom) and put in the oven for approx. 25 minutes.
6. Let the cake cool in the pan. Then slice it carefully, with a greased knife (with oil).