

Luscious Chocolate Cherry Brownies



Recipe submitted by
Carol Heinen
Grand Island Retail Sales Assistant



1 18.2-oz package brownie mix
½ cup plus 5 tablespoons butter, softened
1 8-oz package cream cheese, softened
6 oz white chocolate baking squares
Liquid red food coloring (optional)
¾ cup fresh pitted sweet cherries, chopped
1 cup dark chocolate chips

Prepare brownie mix as package directs; pour batter into greased foil-lined 9" x 13" baking pan. Bake at 350° for 22 minutes or until done. Let cool.

Beat ½ cup butter on high speed for 30 seconds. Add cream cheese; beat until smooth. Reduce speed to medium; beat in white chocolate. Tint to desired color. Fold in cherries; spread over brownies.

Microwave chocolate chips and remaining butter 30 seconds or until melted, stirring; spread over cherry layer. Chill 1 hour or until brownies are firm; cut into squares.

(Use a gluten free brownie mix if desired.)

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