

Chocolate Cherry Brownies

I cut this recipe from a Quaker Oatmeal ad in a magazine over 30 years ago, and I've been making these delicious brownies ever since. The cherries give them both the look & taste of Christmas!

- 16 oz maraschino cherries
- 2/3 cup butter
- 1 cup semi-sweet chocolate chips
- 1 cup sugar
- 1 tsp. vanilla extract
- 2 eggs, beaten
- 1 ¼ cups all-purpose flour
- ¾ cup oatmeal
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup chopped nuts (optional)
- 2 tsp. vegetable oil

Preheat oven to 350 degrees. Spray 9 x 13-inch baking pan with non-stick spray.

Drain cherries; reserve 12 cherries and chop the remaining cherries.

In a large saucepan, melt butter and ½ cup chocolate chips over low heat; stir until melted. Remove from heat; cool slightly. Add sugar, vanilla, and eggs. Stir in combined dry ingredients, chopped cherries and nuts. Spread into pan. Bake about 25 minutes or until brownies pull away from sides of pan. Cool completely.

Halve reserved cherries. Place on top of brownies (four along short side and six on long side). In heavy saucepan over low heat, melt remaining ½ cup chocolate chips and oil; stir until mixture is melted and smooth. Drizzle over brownies; cut into 2 ½ inch squares. Store in airtight container.



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