

Chef's Cherry Cordial Brownies

Ingredients

Topping

- ¼ cup softened butter
- ¼ cup vegetable shortening
- 2 cups powdered sugar
- ½ teaspoon vanilla
- 2 tablespoons sweetened condensed milk
- 8 ounces of maraschino cherries with 4 ounces of juice reserved
- 2 tablespoons of cherry brandy

Brownies

- 1 cup all-purpose flour
- 1½ cups granulated sugar
- 1 cup sifted cocoa powder
- ¾ cup melted butter
- 2 large eggs
- 1 teaspoon vanilla
- ¾ cup melted butter
- 3 tablespoons of whole milk

Directions

Topping

1. Mix room temperature butter and shortening with fork until blended well. Then, add powdered sugar, vanilla and sweetened condensed milk. Set aside.
2. Take all cherries from maraschino cherry jar and reserve 4 ounces of juice from the jar. Mix 2 tablespoons of cherry brandy with cherry juice and add all the cherries. Cover and let cherries soak for up to 12 hours.

Brownies

1. Preheat oven to 350 degrees.
2. Mix all dry ingredients together with a whisk so both flour and cocoa are well incorporated.
3. In a separate bowl, whisk all wet ingredients together. In a mixer on low, start to slowly add dry ingredients to the wet ingredients until mixed smooth.
4. In a greased pan, pour batter and bake at 350 degrees for 25-30 minutes.
5. Using a toothpick, poke the center to make sure no batter sticks to the toothpick and that the center is done.
6. Let brownies completely cool. When cooled, frost brownies with the butter and shortening topping and top with brandy-soaked cherries.