

JSTC Red Nose Day Baking Challenge

Double Cherry Brownies Chocolate Slices

Preheat 200C/gas mark 6

1 Melt
Melt 100g chocolate and allow to cool

2
1/3 can of cherry filling 137g

3 Mash
Mash cherry filling with a fork

4 Sieve
Sift the 100g plain flour, 1 tsp baking powder and 50g cocoa powder

5 Mix
Add 100g golden caster sugar

6 Whisk
2 large eggs whisked

7 Stir + Fold
Stir in whisked eggs and fold in cooled chocolate mix

8 Fold
Fold cherry mix into chocolate mix

9
Top 50g glacé cherries

10
Bake for 20 min until a skewer comes out clean

Ingredients:

100g Chocolate
1/3 can Cherry Pie Filling
100g Plain Flour
1 teaspoon Baking Powder

100g Golden Caster Sugar
2 Large Eggs
50g Glazed Cherries

Bake for
20 min

