

# Holiday Baking

## Pomegranates: A Gift For Holiday Bakers

(NAPSA)—If you're looking to sweeten the holidays, try baking delicious treats using a seasonal fruit that's unique, tasty and nutritious: pomegranates. The fruit and its juice can be used to add taste and a rich color to most any dish. Try this recipe for Double Chocolate Pomegranate Brownies.

### DOUBLE CHOCOLATE POMEGRANATE BROWNIES

- juice from 2–3 large POM Wonderful Pomegranates or 1 cup bottled pomegranate juice to make  $\frac{1}{2}$  cup of syrup\*
  - 3 ounces unsweetened chocolate
  - 1 cup semi-sweet chocolate chips
  - $\frac{1}{2}$  cup (1 stick) butter or margarine, softened
  - $1\frac{1}{2}$  cups granulated sugar
  - 3 large eggs
  - 1 tablespoon vanilla
  - 1 cup all-purpose flour
  - $\frac{3}{4}$  cup chopped almonds or walnuts (optional)
- Garnish (optional)
- $\frac{1}{4}$  cup arils from 1 large POM Wonderful Pomegranate
  - fresh whipped cream

1. Preheat oven to 350°F. Grease a 13 x 9 x 2-inch baking pan.

2. Microwave unsweetened chocolate and butter on high for  $1\frac{1}{2}$ –2 minutes until butter is melted. Stir until chocolate melts. Stir in sugar.

3. Whisk in eggs and vanilla. Add flour, chocolate chips and nuts. Stir well. Spread into prepared pan.

4. Drizzle  $\frac{1}{4}$  cup of the POM Syrup\* over batter; swirl with a table knife to create marble-like effect.

5. Bake for 25 minutes, or until top is firm. Do not over-bake.



### Double Chocolate Pomegranate Brownies

6. Cool in pan for 15 minutes. Drizzle remaining  $\frac{1}{4}$  cup POM Syrup over brownies. Transfer to a wire rack and cool for at least 1 hour.

7. Prepare garnish—Score 1 fresh pomegranate and place in a bowl of water. Break open the pomegranate underwater to free the arils (seed sacs). The arils will sink to the bottom of the bowl and the membrane will float to the top. Sieve and put the arils in a separate bowl. Reserve  $\frac{1}{4}$  cup of the arils from fruit and set aside. (Refrigerate or freeze remaining arils for another use.) Whip cream.

8. Garnish brownies with fresh arils and fresh whipped cream.

\*To prepare POM Syrup, cut 2–3 POM Wonderful Pomegranates in half and juice using a citrus reamer or juicer to measure 1 cup, or use 1 cup of POM Wonderful 100% Pomegranate Juice. Combine juice and  $\frac{3}{4}$  cup of sugar in a small saucepan; bring to a boil. Reduce heat and simmer about 20 minutes until reduced to  $\frac{1}{2}$  cup, stirring frequently.

Makes 20 Brownies

For more information and pomegranate recipe ideas, visit [www.pomwonderful.com](http://www.pomwonderful.com).