

Fabulous Food

Sumptuous Black Forest Cake Made Simple



The luscious flavors of Black Forest cake—rich chocolate and ruby-red cherries—can be found in this easy recipe.

(NAPSA)—Maraschino cherries are the key ingredient in Black Forest cake, a traditional southern German dessert. The cherries supply luscious flavor to the cake's chocolaty layers and add a bright flourish to the chocolate and whipped cream topping.

To make a simple version of this classic dessert, try this recipe for Chocolate-Covered Cherry Brownie Jumble, which is made with brownie mix and a jar of maraschino cherries. Smart cooks always keep maraschino cherries on hand to add flavorful flair to desserts such as pound cake, ice cream and cheesecake.

Jumble all the topping ingredients on top of the prepared brownie mix for an eye-catching treat.

Chocolate-Covered Cherry Brownie Jumble

Makes 16 brownies

- 1 box (21 oz.) fudge brownie mix
- 2 eggs
- $\frac{1}{4}$ cup water

$\frac{1}{2}$ cup vegetable oil or melted butter

16 chocolate cookie wafers, broken into large pieces

1 (10–12 oz.) jar maraschino cherries, drained and halved

$\frac{1}{2}$ cup chocolate chips

$\frac{3}{4}$ cup chopped walnuts (optional)

$\frac{3}{4}$ cup sweetened condensed milk (not evaporated milk)

Preheat oven to 350° F. Combine brownie mix, eggs, water and oil in a large bowl until well blended. Spread batter in a 13x9" greased pan.

Scatter top of batter with cookie pieces, cherries, chocolate chips and walnuts. Drizzle with condensed milk.

Bake for about 35 minutes or until topping is golden. Let cool and then cut 4x4 into 16 pieces.

Cook's Note: If using a glass baking pan, increase cooking time to 40 minutes.

For more recipes and information, call (541) 386-5761 or visit www.nationalcherries.com.