

# Triple Chocolate-Cherry Brownie Bowls – Comfort du Jour

There's dessert for the sake of a sweet tooth, and then there's D-E-S-S-E-R-T, as is the case with this ultra-chocolate-y, cherry-infused brownie bowl, packed with "Cherry Garcia" vanilla ice cream, studded with sweet cherries and dark chocolate chunks. Oh, and I almost forgot, the cherry syrup.

I did take one easy shortcut and I'm not ashamed to share my little secret with you—I never make brownies from scratch. Ghirardelli dark chocolate brownie mix is my go-to, and though the brownies are terrific as directed on the box, I can't help but elevate them with my own "extras" to highlight certain aspects of the brownies' personality. It's easier than you might expect.

These brownies are super-sized and shaped like a bowl, courtesy of [a fancy-schmancy pan I bought from King Arthur Baking Company](#). But you can make the brownies in a regular pan according to the mix instructions, and still swap in the special flavor ingredients and have a spectacular dessert with minimal effort. Remember, stressed spelled backward = desserts, and I'm all about flipping things around! ☺

## INGREDIENTS & INSTRUCTIONS

1 box of your favorite brownie mix (make according to package, but adjust as noted below)

Substitute equal amount of cherry juice for the suggested amount of water

Add 1 Tbsp. dark cocoa powder to the dry mix (Hershey's special dark will do, and it's easy to find)

Add 1/2 cup dried dark cherries, cut into smaller pieces (fold in after mixing)

Add 1/2 cup dark chocolate chunks or semi-sweet chocolate chips (fold in after mixing)

If using the brownie bowl pan, reduce baking time to 25 minutes. Otherwise, bake as directed.

Cherry Garcia ice cream from Ben & Jerry's (or whatever other ice cream rocks your world)

Hot fudge topping, whipped cream, or (if you're feeling inspired) my quick homemade cherry sauce (below)

## CHERRY SAUCE:

2 cup frozen dark sweet cherries

2 Tbsp. sugar

1 tsp. pure vanilla or almond extract (or 1 Tbsp. amaretto liqueur or chocolate liqueur)

1 Tbsp. dark chocolate balsamic vinegar\* (optional)

2 Tbsp. corn starch, mixed with 2 Tbsp. ice cold water

Heat a small saucepan over medium heat. Add frozen cherries and sprinkle sugar over the top. Stir and cook until cherries are softened and mixture is reduced and bubbly (about 15 minutes). Add extract or liqueur and stir. Blend corn starch and water until smooth, and slowly drizzle into the cherry sauce, stirring constantly. Allow mixture to come back up to full simmer, and continue to stir as it thickens further. Remove from heat. Use the sauce warm over dessert or keep in refrigerator up to two weeks.