

# Two-Tone Sour Cherry Brownies

## Ingredients

### Dark Chocolate Layer:

½ bag (6 ounces) semisweet chocolate chips, divided  
1½ tablespoons canola oil  
2 tablespoons light corn syrup  
3 tablespoons water, at room temperature  
¼ cup granulated sugar  
½ teaspoon almond extract  
1 large egg  
¾ cup rice flour  
⅔ cup powdered sugar  
3 tablespoons unsweetened cocoa powder  
Pinch of salt  
¾ cup dried sour cherries

### White Chocolate Layer:

½ bag (6 ounces) white chocolate chips, divided  
1½ tablespoons canola oil  
2 tablespoons light corn syrup  
3 tablespoons water, at room temperature  
¼ cup granulated sugar  
½ teaspoon almond extract  
1 large egg  
¾ cup rice flour  
¾ cup powdered sugar  
Pinch of salt  
¾ cup dried sour cherries

## Preparation

1. Heat oven to 350 degrees. Grease or coat a square (8x8 or 9x9) baking pan with cooking spray and set aside.
2. For dark layer:
  - In a double boiler over low heat, combine half of the chocolate chips with the oil. Stir constantly until chips are melted completely. Remove from heat.
  - In a small bowl, combine corn syrup and water. Add granulated sugar, syrup mixture and almond extract to chocolate mixture, combining completely. Add egg and stir until yolk is no longer visible.
  - In a medium bowl, whisk together flour, powdered sugar, cocoa powder and salt. Gradually add to wet ingredients until completely moist. Fold in cherries.
  - Pour batter into bottom of prepared pan, spreading out to edges. (Batter will be slightly thick.)

3. For light layer:
  - In a double boiler over low heat, combine half of the white chocolate chips with the oil. Stir constantly until chips are melted completely. Remove from heat.
  - In a small bowl, combine corn syrup and water. Add granulated sugar, syrup mixture and almond extract to chocolate mixture, combining completely. Add egg and stir until yolk is no longer visible.
  - In a medium bowl, whisk together flour, powdered sugar and salt. Gradually add to wet ingredients until completely moist. Fold in cherries.
  - Pour batter over dark chocolate layer. (It will be a thinner consistency.) Spread out with spatula to cover evenly
4. Mix together remaining white and dark chocolate chips and sprinkle over brownie batter.
5. Bake on middle rack of oven about 50 minutes, or until sides are browned but center is still slightly moist. Place on wire rack and cool completely before cutting.

*Yields about 12 large bars*