

Cherry White Chocolate Brownies

Ingredients:

- 1 cup brown sugar packed
- 3/4 cup unsalted butter softened (1 1/2 sticks)
- 1 large egg
- 2 tbsp. half-and-half or milk
- 1 tsp. real vanilla extract
- 2 cups UNBLEACHED all-purpose flour
- 1/2 tsp. sea salt
- 1/2 tsp. baking soda
- 1 cup chopped Paradise candied red cherries
- 1 cup chopped pecans
- 1 cup coconut 11.5 oz. bag white chocolate chips



Directions:

In a large mixing bowl, cream brown sugar, butter, egg, milk, vanilla, salt and baking soda.

Fold in flour, cherries, pecans, coconut and white chocolate chips with a wooden spoon.

Pat the mixture down into a greased 9x13" glass baking dish. (I had to keep my hands moist to do this).

Bake at 375° for approximately 20-30 minutes or until golden brown.

NOTE: If desired, sprinkle an additional 1/4 cup chopped cherries on top before baking.

A recipe from Theresa Ambra <https://cantstayoutofthekitchen.com/>