

Chocolate Covered Cherry Brownie Bites

Chocolate Covered Cherry Brownie Bites are reminiscent of Chocolate Covered Cherries found at candy stores during the holiday season but even better! These brownie bites are the bomb! Now you can make and eat chocolate covered cherries anytime of the year.

Ingredients :

- 1 18 oz box brownie mix
- 3 tablespoons water or cherry juice
- 1/2 cup vegetable oil
- 2 eggs
- 1 8 oz container red cherries Paradise
- 1 6 oz package semi-sweet chocolate chips
- 1/2 cup sweetened condensed milk
- 2-4 teaspoons cherry juice

Directions :

Lightly grease 1- 24 cup size mini muffin tin pan. Set aside.

(Note: I had enough left-over brownie batter to make 6 more mini brownie bites.)

In a medium mixing bowl, combine brownie mix, water or cherry juice, oil and eggs. Mix just until combined. Fill mini muffin cups 3/4 full. Bake according to package directions, testing after 15 minutes by inserting a toothpick into the center of a brownie bite and it comes out clean. Bake 2 to 3 minutes longer if necessary.

Remove pan from oven. Immediately push (gently) one whole candied cherry into the brownie bite. Repeat with remaining brownie bites. Cool cups in pan for 10 to 15 minutes. Carefully remove brownie cherry cups from pan. Cool on wire rack.

In a medium microwavable bowl stir together semi-sweet chocolate chips, sweetened condensed milk and 2 teaspoons cherry juice. Microwave on high for 10 seconds, stirring until chocolate chips have melted. Repeat as needed until all chocolate chips have melted and mixture is creamy. Add more cherry juice if necessary to reach desired drizzle consistency.

Drizzle chocolate mixture over brownie bites completely covering cherries. Set aside until chocolate sets up.



