
KITCHEN CONNAISSEUR

Chocolate & Mocha Maple Cappuccino Brownie with Sun Dried Cherry Crème Fraîche



This is not a traditional brownie, but a recipe you'll remember for a long time! It's very simple to prepare and at its best served warm and garnished with sun dried cherry crème fraîche. It can be prepared 2 days ahead and reheated just before serving.

Makes 8-10 servings.

ingredients

1 Cup	Chocolate Mocha Sauce
1/2 Cup	Butter
1/4 cup	Sugar, white granulated
2 tsp	Vanilla
3	Eggs, whole
3/4 cup	Flour, all purpose
1/8 tsp	Baking Powder
	Pinch of salt
1/2 Cup	Pecan halves
1 Cup	White Chocolate, 1" pieces
1/2 Cup	Maple Cappuccino Sauce

SUN DRIED CHERRY CRÈME FRAÎCHE

2 Cups	Whipping cream
2 Tbsp	Sour Cream
1/3 Cup	Confectioner's Sugar
1/2 Cup	Sun Dried Cherry Sauce

instructions

Chocolate Mocha Maple Cappuccino Brownie

1. Preheat oven to 350°F. Generously grease a 9" baking pan. Dust with a coating of flour and shake off any excess.

2. In a sauce pan on med. low heat melt the chocolate mocha sauce and butter. Add the sugar and vanilla. In a separate bowl gently beat the eggs. Gradually combine the eggs and the chocolate mixture.

Set aside.

3. In a bowl combine the flour, baking powder and salt. Gently stir in chocolate mixture and pour into the prepared baking pan.
4. Bake at 350°F for 10 - 12 minutes.
5. Warm the Maple Cappuccino sauce in the micro wave. Remove the brownies from the oven. Place the pecan halves and white chocolate on the top. Pour the Maple Cappuccino sauce over the top.
6. Bake at 350°F for an additional 15 minutes.

Remove from oven. Cool slightly and serve with Sun Dried Cherry Crème Fraîche.

Sun Dried Cherry Crème Fraîche

In a small bowl combine the cream and sour cream; mix well. Cover and let sit at room temperature overnight. When mixture begins to thicken, refrigerate. When cold whisk in the confectioners sugar and sun dried cherry sauce.

Store covered in the refrigerator.