

# Port Ganache- Glazed Brownies with Dried Cherries

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## INGREDIENTS:

### For the port-soaked dried cherries:

- 1/2 cup dried cherries, very coarsely chopped (or whole dried cranberries)
- 1/3 cup tawny port

### For the brownies:

- 8 ounces (1 cup) unsalted butter; plus more softened butter for the pan
- 3 ounces (2/3 cup) unbleached all-purpose flour; plus more for the pan
- 2 cups granulated sugar
- 4 large eggs, at room temperature
- 1/2 teaspoon pure vanilla extract
- 2-1/2 ounces (3/4 cup) unsweetened natural cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon table salt

### For the port-ganache topping:

- 1/2 cup tawny port
- 1/2 cup heavy cream
- 6 ounces semisweet chocolate, finely chopped (about 1 cup)

## DIRECTIONS:

### Soak the cherries:

In a small saucepan, bring the cherries and port to a boil over medium heat. Reduce the heat to low and cook for 2 minutes. Take the pan off the heat and let cool to room temperature.

**Make the brownies:**

Position a rack in the center of the oven and heat the oven to 350° F. Butter and flour a 9-inch-square metal baking pan, tapping out the excess flour. (I cover bottom of pan in aluminum foil first so that it's easier to remove from the pan once baked.)

Melt the butter in a medium saucepan over medium heat. Remove the pan from the heat. Whisk or stir in the sugar, followed by all four of the eggs and the vanilla.

Stir in the flour, cocoa, baking powder, and salt, starting slowly to keep the ingredients from flying out of the pan and stirring more vigorously as you go. Stir until the batter is smooth and uniform, about 1 minute.

If you're using the port-soaked cherries, stir them in at this time, along with any remaining liquid from the saucepan.

Spread the batter into the prepared baking pan, smoothing it so it fills the pan evenly. Bake until a toothpick or a skewer inserted 3/4 inch into the center of the brownies comes out with just a few moist clumps clinging to it, about 40 minutes. Let the brownies cool completely in the pan on a rack.

**Make the topping:**

In a small saucepan over medium heat, bring the port to a boil. Boil until the port is reduced to 2 Tbs., 5 to 10 minutes. Pour it into a small cup or bowl. Thoroughly rinse the pan.

Bring the heavy cream to a boil in the pan over medium-high heat, stirring occasionally. Take the pan off the heat. Stir in the chopped chocolate and reduced port until the mixture is smooth and the chocolate is melted.

Pour the ganache into a bowl and cover the surface with plastic wrap to prevent a skin from forming. Put the bowl in a cool part of the kitchen and let the ganache cool to room temperature, stirring occasionally. When it's cool, spread it evenly over the cooled brownies and give the ganache about an hour to set (it will still be quite soft and gooey). Cut into 16 squares – or smaller sizes as this is quite rich. Keep the brownies at room temperature, well wrapped. You can freeze them, too.