Black Forest Brownie Bites

written by The Recipe Exchange | November 14, 2017

Ingredients

1/2 cup vegetable oil
1 cup sugar
1 teaspoon vanilla
2 large eggs
1/4 teaspoon baking powder
1/3 cup cocoa powder
1/4 teaspoon salt
1/2 cup flour
maraschino cherries

Directions

Pre-heat oven to 350°F. Line a mini muffin pan with paper liners. Set aside.

Mix oil and sugar until well blended. Add eggs and vanilla; stir just until blended.

Mix all dry ingredients in a separate bowl. Stir dry ingredients into the oil/sugar mixture.

Spoon mixture into lined mini muffin trays, filling no more than ⅔ full.
Press a maraschino cherry into the middle of each brownie.
Bake for 10-12 minutes, until a toothpick comes out cleanly from the side of the brownie.

Allow to cool completely in the pan.

To serve, top with whipping cream.

Brownies will keep up to 5 days in a sealed container.