

Cherry Balsamic Brownies

Ingredients:

4 ounces bittersweet chocolate chips
3/4 cup butter, cut into pieces
1 cup sugar
3 large eggs
1 teaspoon vanilla extract
2 teaspoons Sprigs and Sprouts Cherry Balsamic Vinegar
1 cup all-purpose flour
1/3 cup cocoa powder
1/4 teaspoon salt
1 cup semisweet chocolate chips
3/4 cup walnuts, chopped (optional)

Directions:

1. Preheat oven to 350°. Line an 8-inch square baking pan with parchment paper or nonstick spray.
2. Melt chocolate and butter in a large saucepan over very low heat. Stir in sugar, eggs, cherry balsamic, and vanilla. Combine flour and next 2 ingredients; stir into chocolate mixture.
3. Fold in chocolate chips and nuts, if desired. Spoon batter into prepared pan.
4. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on wire rack. Cover and chill until firm.