

Rich Black Forest Brownie Stacks with Chocolate Drizzle

Black Forest Brownie Sundae Stack

OVEN
350°F

TIME
35 min

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INGREDIENTS

Brownies:

- 1 cup unsalted butter
- 8 oz dark chocolate, chopped
- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/4 cup cocoa powder
- Pinch of salt
- 1 cup cherries, pitted and halved

Toppings:

- Whipped cream
- Fresh cherries for garnish
- Chocolate syrup or ganache
- Shaved chocolate (optional)

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F (175°C) and line an 8x8-inch baking pan with parchment paper.
2. Melt the chocolate and butter: In a heatproof bowl, melt the butter and chopped dark chocolate together until smooth. Let it cool slightly.
3. Mix the batter: Whisk the sugar into the chocolate mixture. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. Add dry ingredients: Sift in the flour, cocoa powder, and salt. Fold gently until just combined.
5. Add cherries: Fold in the halved cherries and spread the batter evenly into the prepared pan.
6. Bake the brownies: Bake for 30-35 minutes, until the brownies are set. Allow them to cool completely before cutting.
7. Assemble the stacks: Place a brownie square as the base layer. Add whipped cream on top, then place another brownie square.
8. Add the finishing touches: Top with more whipped cream, a fresh cherry, and drizzle with chocolate syrup or ganache. Garnish with shaved chocolate if desired.

SWAPS & NOTES

This dessert is easy to customize depending on your preferences.

Chocolate options Dark chocolate gives the richest flavor, but semisweet chocolate works well too.

Cherry alternatives Fresh cherries are ideal, but jarred or frozen cherries can be used when fresh ones aren't in season.

Whipped topping Homemade whipped cream adds the best texture, but store-bought whipped topping is a quick alternative.

TIPS FOR SUCCESS

Use high-quality chocolate Better chocolate creates deeper flavor in the brownies.

Don't overbake Slightly underbaked brownies stay fudgy and rich.

Cool completely before stacking Warm brownies will melt the whipped cream.

Chill the brownies first Cold brownies are easier to cut into neat squares.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rich-black-forest-brownie-stacks-with-chocolate-drizzle/>