

## Indulgent Black Forest Brownie Stacks: A Chocolate and Cherry Masterpiece

Rich Black Forest Brownie Stacks with Chocolate Drizzle



**OVEN**  
**325°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

Unsalted Butter: 1 cup, melted.

Granulated Sugar: 2 cups.

Large Eggs: 4, room temperature.

Vanilla Extract: 2 teaspoons.

Unsweetened Cocoa Powder: 3/4 cup (Dutch-processed for a deeper color).

All-Purpose Flour: 1 cup.

Salt: 1/2 teaspoon.

Semi-Sweet Chocolate Chips: 1/2 cup.

Black Cherry Pie Filling: 1 can (21 oz) or homemade cherry compote.

Kirsch (Cherry Brandy): 1 tablespoon (optional, for that authentic Black Forest kick).

Heavy Whipping Cream: 2 cups, very cold.

Powdered Sugar: 1/4 cup.

Dark Chocolate: 4 oz, chopped (for melting).

Coconut Oil: 1 teaspoon (helps the drizzle stay glossy).

Swaps and Notes:

**The Cherries:** If you find canned pie filling too sweet, you can make a quick compote using frozen dark sweet cherries, a splash of water, a bit of sugar, and a cornstarch slurry.

**The Chocolate:** For a more "grown-up" flavor profile, use 70% dark chocolate for the drizzle. If you prefer things sweeter, milk chocolate works beautifully too.

**Boozy Twist:** Kirsch is the traditional liqueur used in Black Forest desserts. If you want to keep it kid-friendly, simply omit it or use a teaspoon of almond extract to enhance the cherry flavor.

**Gluten-Free:** You can easily swap the all-purpose flour for a 1:1 gluten-free baking blend. Since brownies are meant to be dense, they handle the substitution better than most cakes.

**Step-by-Step Instructions:**

1. Prepare the Brownies:
2. Prep the Cherry Filling:
3. Whip the Cream:
4. The Chocolate Drizzle:
5. Assemble the Stacks:

**Base:** Place one brownie square on a plate.

**Layer 1:** Spoon a generous tablespoon of cherry filling over the center.

**Layer 2:** Add a large dollop (or pipe a swirl) of whipped cream on top of the cherries.

**Drizzle:** Generously zig-zag the melted chocolate over the cream and cherries.

**Optional:** Top with a fresh cherry or extra chocolate shavings.

**Tips for Success:**

**Temperature Control:** Your brownies must be completely cool before you add the whipped cream. If they are even slightly warm, the cream will melt and turn into a puddle.

**Sift the Cocoa:** Cocoa powder is notorious for clumps. Sifting it into your flour ensures a smooth batter without pockets of bitter powder.

**The "Dip" Test:** For the perfect drizzle, wait until the melted chocolate has cooled slightly so it's thick enough to "grip" the cream rather than running right off.

**Serving Suggestions and Pairings:**

## DIRECTIONS

1. **Prepare the Brownies:** Preheat your oven to 325°F (165°C). Grease a 9x13 inch baking pan or line it with parchment paper. In a large bowl, whisk together the melted butter and sugar. Add the eggs one at a time, followed by the vanilla. Sift in the cocoa powder, flour, and salt. Fold in the chocolate chips. Spread the batter evenly in the pan and bake for 25-30 minutes. Do not overbake! A toothpick should come out with a few moist crumbs. Let them cool completely.
2. **Prep the Cherry Filling:** If you're using Kirsch, stir it into the cherry pie filling in a small bowl. This allows the flavors to meld while the brownies cool. If the filling seems too thick, you can loosen it with a teaspoon of water or cherry juice.
3. **Whip the Cream:** In a chilled metal bowl, beat the heavy whipping cream and powdered sugar until stiff peaks form. Be careful not to over- whip; you want it to be fluffy and hold its shape when piped or dolloped.
4. **The Chocolate Drizzle:** Melt the dark chocolate and coconut oil together in 30-second intervals in the microwave, stirring until perfectly smooth. Transfer this to a small piping bag or a squeeze bottle.
5. **Assemble the Stacks:** Once the brownies are cold, cut them into equal squares or use a circular biscuit cutter for a more refined "stack" look.
6. **Base:** Place one brownie square on a plate.
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13. The "Dip" Test: For the perfect drizzle, wait until the melted chocolate has cooled slightly so it's thick enough to "grip" the cream rather than running right off.
14. Serving Suggestions and Pairings: These brownie stacks are a centerpiece in themselves. Because they are so rich, they pair wonderfully with a dark roast coffee or a robust espresso. The bitterness of the coffee cuts through the sugar and dairy perfectly.
15. If you are looking for a wine pairing, a : Ruby Port or a Late Harvest Zinfandel highlights the dark fruit notes of the cherries. For a non-alcoholic option, a cold glass of whole milk is a timeless classic. If you're looking for more ways to satisfy a chocolate urge, consider serving these alongside a variety of bites like these Chocolate Chip Cookie Bites for a dessert flight.
16. Nutritional Information (Per Serving): Calories: 420 kcal
17. Total : Fat: 26g
18. Saturated : Fat: 15g
19. Carbohydrates: 48g
20. Fiber: 3g
21. Sugar: 35g
22. Protein: 4g
23. Storage and Leftover Tips: These stacks are best assembled right before serving to maintain the texture of the whipped cream. However, the components store well separately:
24. Brownies: Store in an airtight container at room temperature for up to 4 days or freeze for up to 3 months.
25. Cherries: Keep refrigerated in a sealed jar for up to a week.

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The Chocolate: For a more "grown-up" flavor profile, use 70% dark chocolate for the drizzle.

If you prefer things sweeter, milk chocolate works beautifully too.

Boozy Twist: Kirsch is the traditional liqueur used in Black Forest desserts.

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

Original recipe: <https://chefmaniac.com/indulgent-black-forest-brownie-stacks-a-chocolate-and-cherry-masterpiece/>