

Valentine Brownie Hearts

Make the filling

2 ounces cream cheese

2 tablespoons soft butter

1 & ½ cups confectioner's sugar

½ teaspoon vanilla extract

¼ cup finely chopped dried sour cherries

Beat together the cream cheese and butter, then with mixer on low speed, gradually add confectioner's sugar, then stir in vanilla and cherries. You can make this the day before, and hold overnight at room temperature for more intense flavor.



Make the brownies

Prepare heart shaped silicone or metal muffin pan according to manufacturers directions. Preheat oven to 350°.

6 tablespoons soft butter

¾ cups granulated sugar

1/3 cup + 2 tablespoons baking cocoa

1 egg

1 teaspoon vanilla extract

½ cup all purpose flour

½ teaspoon baking powder

½ teaspoon salt

In a glass bowl, melt the butter, then cool for a couple minutes. With a wooden spoon, stir in sugar, and then the cocoa. Beat in the egg, and then the vanilla. In a smaller bowl, whisk together the flour, baking powder and salt. Add all at once to the butter mixture and stir just until combined. Divide equally in the muffin pan and tamp slightly to make sure there are no gaps in the individual molds. Bake for about 20 minutes, until a toothpick inserted near the center comes out clean. Cool in the mold and then carefully remove. Refrigerate for an hours or so.

Make the glaze

4 ounces bittersweet chocolate, chopped

4 tablespoons heavy cream

2 teaspoons corn syrup

Put all ingredients in a small glass bowl and microwave 30 seconds at a time, stirring each time, until melted and smooth.

To assemble

Cut each brownie in half horizontally - do this slowly and steadily. Spread some of the cream cheese cherry filling on the bottom half and then carefully press the tops on. Carefully dip the tops in the glaze and then sit upright on a rack. You may need to add a small spoonful of glaze to even out the top. If wanted, sprinkle with a mixture of red, pink and white sprinkles in a diagonal line across the hearts. Can be served right away, or stored at room temperature for 24 hours - refrigerate after that.

Entire recipe with photos at <http://dlynz.com/?p=5941>

