

Brandied Cherry & Dark Chocolate Foster

Yields: 4 servings

Ingredients:

- 2 tsp Butter
- 2 tsp Sugar
- 1 C Fresh or Frozen Cherries
- ½ C Brandy
- ¼ C Cherry liqueur
- ¼ C Dark Chocolate, chopped

Pound cake, angel food cake, brownies, brookies, or other

Whipped cream or ice cream

Procedure:

1. In a small pan, melt butter over medium heat.
2. Add sugar and dissolve.
3. Add cherries and cook for 1 minute.
4. Add brandy and cherry liqueur OFF FLAME and cook for 1 minute more. Caution, possible flambe.
5. Remove from heat fold in chocolate.
6. Place desired cake on plate then spoon brandied cherry foster on top
7. Serve with whip cream or ice cream then serve.