

Chocolate Cherry Brownies

16 oz. Maraschino cherries
 $\frac{2}{3}$ cup margarine
1 cup chocolate chips
1 cup sugar
1 tsp. vanilla
2 eggs, beaten
1 $\frac{1}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup uncooked oats
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup chopped nuts
2 tsp. vegetable shortening

1. Preheat oven to 350 degrees.
2. Drain cherries, keep twelve aside, chop remainder.
3. In a large saucepan, melt margarine and chocolate over low heat, stir until melted.
4. Remove from heat and cool slightly.
5. Add sugar, vanilla and eggs.
6. Stir in combined dry ingredients, chopped cherries and nuts.
7. Spread into greased 8x8" glass baking pan.
8. Bake 25-35 minutes or until sides of brownies pull away from side of pan.
9. Cool completely.
10. Cut the twelve cherries in half, and place on top of the brownies.
11. In a heavy saucepan over low heat, melt remaining chocolate and shortening. Stir until smooth.
12. Drizzle over brownies.
13. Cut into 16 to 25 pieces. Store in an airtight container.