

ChocolateCovered Cherries

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

60

Description

These chocolatecovered cherries taste just like what you get in a Brachs box They are easy to make and delicious It is best to let the filled candies ripen for 1 to 2 weeks

Ingredients

- - 60 maraschino cherries with stems - 3 tablespoons butter
- softened - 3 tablespoons corn syrup - 2 cups sifted confectioners' sugar - 1 pound chocolate confectioners' coating

Instructions

1. Gather all ingredients. Allrecipes/Victoria Jemty Drain cherries and set on paper towels to dry. Allrecipes/Victoria Jemty Stir together butter and corn syrup in a medium bowl until smooth. Allrecipes/Victoria Jemty Mix in confectioners' sugar and knead to form a dough. Allrecipes/Victoria Jemty Wrap each cherry in about 1 teaspoon dough. Chill in the refrigerator until firm. Allrecipes/Victoria Jemty Melt confectioners' coating in a heavy saucepan over low heat. Allrecipes/Victoria Jemty Holding onto the stem
2. dip each cherry into coating and place on waxed paper-lined sheet trays. Chill in the refrigerator until coating is set. Store in an airtight container in a cool place. Allrecipes/Victoria Jemty Recipe Tip You can chill the dough in the refrigerator to make wrapping the cherries easier.