

Chocolate Covered Cherries

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Entrée

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Prep 60 min | Cook 0 min | Ready 60 min

Ingredients Serves 60

60 maraschino cherry, with stems

3 tbsp butter, softened

3 tbsp corn syrup

2 cup powdered sugar, sifted

1 lb chococate confectioners coating

Directions

1. Drain cherries and set on paper towels to dry.
2. In a medium bowl, combine butter and corn syrup until smooth. Stir in confectioners' sugar and knead to form a dough. Chill to stiffen if necessary. Wrap each cherry in about 1 teaspoon of dough. Chill until firm.
3. Melt confectioners' coating in a heavy saucepan over low heat. Dip each cherry in by its stem, and place on waxed paper lined sheets. Chill until completely set. Store in an airtight container in a cool place. Best after 1 or 2 weeks.