

Chocolate Covered Cherries

20 MARASCHINO CHERRIES (STEMS ON)
4 TBSP. BUTTER
2 CUPS POWDERED SUGAR
3-4 TBSP. WHITE CORN SYRUP
10 OZ. PACKAGE OF 100% CHOCOLATE CHIPS
(MILK OR DARK)
1 TBSP. VEGETABLE SHORTENING

Drain cherries for 3 hours on a paper towel.

Mix butter, sugar, and 3 tbsp. of corn syrup until its packed solid. If you need to add an additional tablespoon of corn syrup, do so.

Wrap each cherry with 1/2 teaspoon of powdered sugar mixture. Pressing it evenly and making it mold around cherry. Place in refrigerator and chill 3 hours before dipping.

Chocolate:

Microwave chips for 2 minutes on high. Stir well, add shortening, and continue heating until hot and thin. Dip each cherry into chocolate to coat. Cherries must be sealed around the stem with chocolate. You will have to continue reheating chocolate, because chilled cherries will cool it fast.

Place dipped cherries on parchment paper. Chill in refrigerator until set and place in a sealed container. Keep refrigerated until day you serve them. Take them out and place on serving platter. Enjoy, these are delicious!