

Chocolate Covered Cherries



"Easy, delicious cherries. Just like you buy in the box!!!
These truly are better with time... the ooey-goey center melts away and are great on Christmas Day!!

Description

"Maraschino cherries are wrapped in sugar then dipped in chocolate flavored confectioners' coating and chilled."

Ingredients

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