

Chocolate Covered Cherries

from *Cathy's Kitchen*

Ingredients:

2 lbs. confectioner's sugar
1 can Sweetened Condensed Milk
1 stick of butter
4 teaspoons vanilla
3-4 small jars of maraschino cherries w/stems
Ghirardelli Dark Chocolate Melting Wafers



Step 1 Allow the butter to soften to room temperature. Add the sugar a little at a time to the butter. It'll get pretty stiff. Then, add the vanilla. Refrigerate the center mixture until chilled.

Step 2 Line a cookie sheet with wax paper. Remove center mixture from the refrigerator to warm up just a bit while you drain one bottle of maraschino cherries, thoroughly. Spoon out a small amount of the center mixture to form a ball about the size of the cherry, then flatten out in the palm of your hand. **Tip:** You'll need to work fast as the mixture warms up, it becomes messy. Place cherry in the middle of flatten mixture and begin wrapping around the cherry leaving the stem exposed. Put on wax lined cookie sheet and repeat until cherries are wrapped. Refrigerate approximately 15-30 minutes until very chilled. Return center mixture to refrigerator until needed again to cover each bottle of cherries.

Step 3 Melt 120z of chocolate chips with a tbsp of cooking oil in the microwave on high power for 1 minute. Stir & zap again until chocolate is completely melted. Be careful to not overheat the chocolate as it'll cook in the microwave. Set aside, remove chilled cherries from the refrigerator and begin dipping in chocolate. **Tip:** Hold cherry by the stem and allow excess to drizzle back into chocolate bowl. Sometimes, I have to use a teaspoon to cover the very top. As chocolate cools off it become a bit thick. Place chocolate covered cherry back onto wax lined cookie sheet. Repeat process until all cherries are covered in chocolate and return to refrigerator to chill again.

Step 4 Remove cherries from refrigerator & place final product in an air tight container. I like using mason jars as they do not favor the candy like plastic containers can. Now, you can repeat step 2 -4. This should yield approximately 100 or more Chocolate Covered Cherries and can be kept for as long as 3 weeks in the refrigerator. **Tip:** These are good eaten cold, but I prefer to allow them to set at room temperature for a bit, but be sure to place back in the refrigerator to preserve the candy.