

White Chocolate Cherries

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16 oz jar maraschino cherries
11 oz white chocolate chips
2 oz bittersweet chocolate (optional)

Drain maraschino cherries and place on paper towels. Pat dry (*if there is any moisture, it could keep the chocolate from adhering, or it could make the chocolate seize up*).

Place white chocolate in a microwave safe bowl. Microwave on half-power for 20 seconds at a time. After each 20 second interval, stir the chocolate. Continue until all the chocolate is melted (being careful not to scorch the chocolate).

Dip each cherry into the melted white chocolate (one at a time), using a fork. Place dipped cherries onto a wax paper-lined baking sheet. Once all cherries are dipped, place baking sheet in refrigerator until chocolate sets.

If desired, add 2oz of bittersweet chocolate into a small, microwave-safe bowl and melt using same method as before. Drizzle over chocolate covered cherries and return to fridge until set.

Makes about 4 dozen

