



# Chocolate-Dipped Cherry Delights

## The First Bite That Stole My Heart

I still remember my first Chocolate-Dipped Cherry Delight. The sweet tang of cherry, the rich chocolate shell—pure magic. It was at a tiny bakery in Vermont, rain tapping the windows. The baker winked as she handed it to me. **Ever wondered how you could turn simple cherries into something unforgettable?** That moment sparked my love for these treats. Now, I make them to share that joy. Try them—you'll see why they're irresistible.

## My Messy (But Delicious) First Try

My first batch was a sticky disaster. Fondant oozed, chocolate clumped,

and my cat stole a cherry. But the taste? Perfect. **That's the beauty of home cooking—it's about heart, not perfection.** Even messy tries can bring happiness. These treats remind me to laugh at mistakes. Share your kitchen blunders below—did your first attempt go smoothly?

## Why These Flavors Sing Together

– The cherry's brightness cuts through the chocolate's richness. – The fondant adds a creamy contrast to the juicy center. **Which flavor combo surprises you most?** I'd pick cherry and dark chocolate every time. It's a dance of sweet and tart. Tell me your favorite pairing in the comments!

## A Sweet Slice of History

These treats trace back to 1920s America, when maraschino cherries became popular. They were a fancy party snack, often served at dances. \*Did you know the stems help keep your hands clean while dipping?\* Today, they're a nostalgic bite of sweetness. Perfect for gifting or savoring alone. How would you serve them—at parties or as a solo treat?



## Chocolate-Dipped Cherry Delights

### Ingredients:

Ingredient	Amount	Notes
Maraschino cherries with stems	24 (about 1 jar)	
Salted butter	3 Tablespoons	Softened
Powdered sugar	2-3 cups	
Semi-sweet chocolate melting wafers	16 ounces	
Cherry juice	3 Tablespoons (reserved)	From cherry jar

### How to Make Chocolate-Dipped Cherry Delights

#### Step 1

See also [Maple Cookie Delights](#)

Drain cherries well and pat dry. Save 3 tablespoons of juice. Dry cherries mean better chocolate sticking. (Hard-learned tip: Roll cherries in powdered sugar first to soak up extra moisture.) **Step 2** Mix butter, powdered sugar, and cherry juice. Add sugar until it's like soft dough. Chill 20 minutes. This makes the filling easy to handle. **Step 3** Wrap each cherry in filling. Dust hands with sugar to avoid stickiness. Press edges gently to seal. **Step 4** Melt chocolate in a glass cup for easy dipping. Dip cherries, let excess drip off. Set on parchment to harden.

**What's the best way to melt chocolate without burning it?** Share below! **Cook Time:** 30 minutes **Total Time:** 1 hour **Yield:** 24 cherries

**Category:** Dessert, Candy

## Fun Twists to Try

**Almond Joy:** Tuck a tiny almond inside the filling before dipping. Adds crunch and flavor. **Peppermint Kiss:** Mix a drop of peppermint extract into the filling. Perfect for the holidays. **Citrus Zing:** Swap cherry juice for orange or lemon juice. Brightens the whole treat. **Which twist would you try first?** Vote in the comments!

## Serving & Sipping Ideas

Serve on a pretty plate with fresh mint leaves. Or pack in mini cupcake liners for gifts. Pair with coffee for a cozy treat. Or try a cherry-flavored soda for a fun match. **Which would you choose tonight?** Tell us below!



## Chocolate-Dipped Cherry Delights

# Storage Tips for Sweet Success

Keep these treats fresh by storing them in the fridge for up to a week. Layer them in a container with parchment paper between rows. Freeze for up to a month—thaw at room temperature before serving. \*Fun fact: The fondant stays creamy even after freezing!\* Batch-cooking? Double the recipe and gift half—friends will beg for more. Why this matters: Proper storage keeps the chocolate shiny and the filling soft.

See also [Almond Torte with Sugary Crunch Topping](#)  
Ever tried freezing desserts like this? Share your tips below!

# Troubleshooting Common Hiccups

Filling too sticky? Dust your hands with powdered sugar—it's a game-changer. Chocolate seizing? Microwave it in 15-second bursts, stirring between each. Cherries sliding out? Chill the wrapped cherries for 10 minutes before dipping. Why this matters: Small fixes save time and stress. My neighbor Linda once tossed a whole batch—don't be like Linda! Which issue trips you up most? Sticky filling, fussy chocolate, or unruly cherries?

# Your Questions, Answered

**Q: Can I make these gluten-free?** A: Yes! Just check your powdered sugar label—some brands add starch. **Q: How far ahead can I prep these?** A: Wrap cherries 2 days early, but dip day-of for best texture.

**Q: Any butter swaps?** A: Margarine works, but butter tastes richer. Coconut oil adds a twist. **Q: Can I halve the recipe?** A: Absolutely—just use a smaller bowl for mixing. **Q: Why semi-sweet chocolate?** A: It balances the sweet cherries, but milk chocolate wins

with kids.

## Share the Sweetness

These cherries sparked joy in my kitchen—hope they do in yours too.

**Tag @SavoryDiscovery on Pinterest** so I can cheer your creations! Did you add a special twist? Tell me in the comments. Happy cooking!  
—Elowen Thorn.

**You need to try !**



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# Chocolate-Dipped Cherry Delights

Author: Elowen Thorn

Cooking Method:[No-Bake](#)

Cuisine:[American](#)

Courses:[Dessert Snack](#)

Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **minutes**



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Rest time: **20 minutes**

Total time: **50 minutes**

Servings: **24 servings**

Calories: **189 kcal**

**Best Season: Summer**

## **Description**

Experience the delightful combination of sweet cherries and rich

chocolate with these Chocolate-Dipped Cherry Delights.

See also Cherry Pie Bars Recipe

## Ingredients

- 24 maraschino cherries with stems (about 1 jar)
- 3 Tablespoons salted butter, softened
- 2-3 cups powdered sugar
- 16 ounces semi-sweet chocolate melting wafers

## Instructions

1. Drain: Reserve 3 Tablespoons of cherry juice in a bowl and then drain cherries. Place cherries on plate lined with paper towels to dry. Pat them lightly with an extra paper towel to remove excess moisture.
2. For the filling: In a large bowl using an electric mixer, combine 3 Tablespoons butter, 2 cups powdered sugar and 1-2 Tablespoons of cherry juice. Add 1/4 cup more powdered sugar at a time until you reach a soft dough. Add another Tablespoon of the cherry juice if the fondant is too dry. Refrigerate mixture for 20 minutes.
3. Line a baking sheet with parchment paper or wax paper.
4. Wrap: Place about a teaspoon of filling into your hands and then flatten with your palms. Dust your hands with powdered sugar if necessary. Then wrap around the cherries to completely cover and gently press down on the edges.
5. Melt your chocolate in a glass measuring cup (or glass cup), to make it easier for dipping. Then hold the stem and dip the cherry into the melted chocolate, making sure the chocolate covers the filling completely. Allow excess chocolate to drip off and then place on piece on lined baking sheet. Allow chocolate to set.

## Notes

Chocolate: If you prefer milk or white you can use that as well (or for half the batch). Tip: If gifting these, you can place in mini white cupcake liners (directly from dipping into chocolate, instead of placing on parchment paper).

Keywords: Chocolate, Cherry, Dessert, No-Bake, Sweet