



Easy Homemade Chocolate Cordial Cherries

The First Bite That Started It All

I still remember my first homemade cordial cherry. The chocolate shell cracked, releasing a sweet, syrupy burst. It was like biting into a tiny treasure. My grandma made them every Christmas, her hands dusted with powdered sugar. **Ever wondered how you could turn store-bought cherries into something unforgettable?** These treats are easier than you think. Just a few ingredients create magic. The joy comes from that surprise center. Who can resist that gooey fondant hugging a cherry? Try it once, and you'll be hooked.

My Messy First Batch (And Why It Mattered)

My first try was messy. The fondant stuck to my fingers like glue. Half the cherries looked lumpy, the chocolate uneven. But the taste? Perfect. **Home cooking isn't about perfection—it's about heart.** My grandma laughed and showed me her first batch photos. Hers were worse! Now I see the beauty in flaws. These cherries taught me patience and joy. Share your first kitchen fail with me below!

Why These Cherries Shine

– The fondant melts just right, mixing with the cherry's tang. – Semi-sweet chocolate balances the sweetness, so it's not too much. **Which flavor combo surprises you most—cherry and chocolate or the fondant center?** The textures play together like a sweet symphony. Crisp shell, soft filling, juicy fruit. It's a trio made in heaven. Tell me your favorite part in the comments!

A Bite-Sized History

Cordial cherries started in the 1920s. Candy makers wanted a boozy treat for adults. *Did you know the first versions had real liquor inside?* Today, we use cherry juice for family-friendly fun. These sweets became holiday staples fast. Their fancy look hides simple roots. Next time you bite one, think of its tasty past. Would you try the old-school boozy version? Share your thoughts!

See also Presto Pesto Hamburger Mac



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Ingredients:

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

How to Make Chocolate Cordial Cherries

Step 1 Dry the cherries well after draining them. Excess moisture makes the chocolate slide off. Pat them gently with paper towels. Let them sit for a few minutes. (Hard-learned tip: Freeze cherries for 10 minutes first—firm fruit is easier to coat.) **Step 2** Mix butter, powdered sugar, and cherry juice until soft. Add sugar slowly to avoid lumps. Chill the fondant to make it less sticky. Knead it lightly before wrapping cherries. **What's the best way to test fondant texture? Share below!** **Step 3** Flatten fondant into thin circles with dusted hands. Wrap each cherry snugly, sealing edges. Smooth any cracks to keep filling inside. Work quickly—warm hands melt the butter. **Step 4** Melt chocolate in a deep cup for easy dipping. Hold stems and swirl cherries to coat evenly. Tap off extra chocolate for a smooth finish. Let them harden on parchment paper. **Cook Time:** 20 minutes **Total Time:** 45 minutes **Yield:** 24 cherries **Category:** Dessert, Candy

Fun Twists on Classic Cherries

Spicy Kick Add a pinch of cayenne to the fondant. The heat balances the sweet chocolate. Try it with dark chocolate for depth. **Nutty Crunch** Roll filled cherries in crushed almonds before dipping. The texture contrasts the creamy center. Use toasted nuts for extra flavor. **Citrus Zing** Swap cherry juice with orange or lime juice. Brightens the fondant for a fresh twist. Pair with white chocolate for summer vibes. **Which spin would you try first? Vote in the comments!**

See also PB&J Overnight Oats

Serving & Sipping Ideas

Serve on a vintage plate for a fancy touch. Add mint leaves for a pop of color. Pack in tiny boxes as edible gifts. Sip with coffee to cut the sweetness. Or try a cherry-infused bourbon for adults. Kids love cold milk with these treats. **Which would you choose tonight?**



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Storing and Serving Tips

Keep these cherries fresh by storing them in the fridge for up to two weeks. Layer them in a container with parchment paper between rows. Freezing? They'll last three months—thaw in the fridge overnight. *Fun fact*: My grandkids sneak them straight from the freezer! Serve chilled for a firmer bite or room temp for a gooier center. Double the batch? Share with neighbors or freeze half for later. Ever tried freezing candy before? Tell me in the comments!

Troubleshooting Common Issues

Filling too sticky? Dust your hands with extra powdered sugar—it helps. Chocolate seizing up? Add a teaspoon of coconut oil while melting. If the centers leak, chill the filled cherries for 10 minutes before dipping. Why this matters: A cold center keeps the chocolate shell smooth. Had a kitchen fail? Don't stress—scrape the chocolate and try again. What's your biggest candy-making hurdle? Let's solve it together!

Your Questions, Answered

Q: Can I make these gluten-free? A: Yes! Just check your powdered sugar and chocolate labels for gluten-free stamps. **Q: How far ahead can I prep these?** A: Make them 3 days ahead—store in the fridge until serving. **Q: Any butter swaps?** A: Use margarine or coconut oil, but the texture may change slightly. **Q: Can I double the recipe?** A: Absolutely! Just work in batches to avoid overcrowding the baking sheet. **Q: What if my fondant cracks?** A: Knead in a splash more cherry juice until smooth.

See also [Raspberry Cloud Delight](#)

Sweet Final Thoughts

These cherries are little bites of joy—perfect for gifting or treating yourself. Why this matters: Homemade sweets show love better than store-bought. Share your creations with **@SavoryDiscovery on Pinterest**—I'd adore seeing your twists! Happy cooking! —Elowen Thorn

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Difficulty: **Beginner**



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Prep time: **25 minutes**



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Cook time: **20 minutes**



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Rest time:



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Total time: **45 minutes**



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Servings: **24 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

Enjoy these delightful homemade chocolate cordial cherries with a

sweet fondant filling and rich chocolate coating.

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. Reserve 3 Tablespoons of cherry juice in a bowl and then drain cherries. Place cherries on a plate lined with paper towels to dry. Pat them lightly with an extra paper towel to remove excess moisture.
2. 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. 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 the lined baking sheet. Allow chocolate to set.

Notes

For best results, store in an airtight container in the refrigerator.

Keywords:Chocolate, Cherries, Cordial, Dessert, Homemade