



Christmas bombs

Description

Ingredients:

One jar of half-dozen maraschino cherries (with stems still attached)

1 cup of white candy melts or white chocolate chips

Chocolate Fondue Kit

One-third cup of crushed peppermint candy

Preparation:

Get Cherries Ready: After draining, use paper towels to dry the maraschino cherries thoroughly. It's important to ensure they are dry for the chocolate to adhere well.

Chocolate Fondue Kit

Dissolve the White Chocolate: Melt the white chocolate in a microwave-safe dish, stirring occasionally in 15- to 20-second bursts until completely melted and smooth. Be cautious, as white chocolate can burn easily.

Let the Cherries Soak: Dip each cherry, stem-side down, into the melted white chocolate until it covers about three-quarters of the cherry.

Add Peppermint Crunch: Quickly dip or sprinkle the chocolate-coated cherry into the crushed peppermint candies to ensure they stick well.

Assemble the Cherry Bombs: Place each dipped cherry on a parchment or wax-lined baking sheet.

Put in the Fridge: Chill the cherry bombs for about 10 to 15 minutes until the chocolate sets.

Get it and Enjoy: Arrange them on a colorful platter and enjoy the festive flavors!

Changes and Hints:

Feel free to experiment with different coatings for a unique twist! Using milk or dark chocolate can add a richer flavor, and sprinkling contrasting chocolate on top can enhance their appearance. Enjoy your festive baking!

Category

1. Granda Recipes

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