

“Cherry Chocolates”

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Ingredients:

- 1 recipe fondant (see below)
- 3 bottles (10 oz) Maraschino cherries (about 90 cherries)
- 1 1/2 pounds dipping chocolate (approximate)

Method:

Break fondant into smaller pieces, place in top of double boiler and slowly melt fondant, stirring occasionally. Drain cherries well. Using a fork, dip cherries in melted fondant and place on wax paper to cool and harden. (Note: if fondant becomes too thick or stiff to dip cherries, thin it by stirring in a little cherry juice.)

Melt chocolate (see tips below). Slowly melt chocolate; stirring frequently.

Dip fondant covered cherries in chocolate, place on wax paper to cool. Allow cherries to stand at room temperature for 1-2 weeks to allow fondant to dissolve or “melt” inside the chocolate shell.

FONDANT

- 3 cups sugar
- 1 cup half and half, cream or milk
- 1/4 cup light corn syrup
- 2 teaspoons butter
- 1/2-1 teaspoon almond extract, optional

Combine sugar, half and half or cream, and corn syrup in heavy sauce pan. Stir to dissolve sugar and bring to a boil. Place a lid on pan for a few minutes to “wash” sugar crystals down from sides of pan. Remove lid, place candy thermometer in boiling syrup. Without stirring, cook to softball stage (between 230-238 degrees F) or until a small amount of candy dropped into cold water may be shaped with fingers into a soft ball and picked up.

Pour out on a buttered marble slab or large baking pan with sides. Do not scrape candy from pan. Pour almond extract on candy and allow to partially cool. Beat fondant, on the slab, until it sets up. Scrape fondant from marble or pan surface and knead until smooth. Wrap in plastic wrap, place in air tight container and allow to ‘ripen’ at room temperature for 24-72 hours.

CHOCOLATE DIPPING TIPS

A few tips to help make dipping chocolates fun and successful.

* Heat, steam or moisture, and lack of stirring create streaked or white chocolates.

Nutrition Facts	
Serving Size 2 chocolates	
Servings Per Container 45	
Amount Per Serving	
Calories 160	Calories from Fat 60
% Daily Value*	
Total Fat 7g	10%
Saturated Fat 4g	19%
Cholesterol 5mg	1%
Sodium 5mg	0%
Total Carbohydrate 28g	9%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Chocolate Dipping Tips Cont.

- * Begin with a good quality dipping chocolate. Ask for help with brands at your favorite cooking supply store.
- * Dip chocolates on a cool dry day. The room should be in the low 60 degrees F.
- * Shave or cut chocolate in small pieces to allow quick and even heating.
- * Melt chocolate slowly. I usually plan on 45 to 60 minutes to prepare chocolate.
- * Tempering chocolate is melting then cooling to dipping temperature. Stir frequently while heating chocolate to 120 degrees F. As chocolate melts the cocoa butter separates. Cool chocolate to 85 degrees F, while stirring frequently. The cooling and stirring process allows the cocoa butter to mix evenly back in.
- * Stir chocolate frequently while dipping; stir after every other chocolate.
- * Tapping the dipping fork or hand before placing the dipped chocolate on waxed paper will help prevent excess chocolate puddling or creating feet on the bottom of the chocolate.
- * To melt chocolate in double boiler: Place 1-inch water in bottom pan; place chocolate in top pan. Do not cover top pan. Water should not touch the bottom of the top pan. Do not allow water in bottom pan to boil; heat chocolate slowly, stirring frequently. Remove pan from heat and stirring frequently, cool to dipping temperature.
- * To melt chocolate in microwave: Place small amount of chocolate in custard cups or small microwave bowl. Heat on 25% heat, in 10-25 seconds, stirring frequently, until chocolate is almost melted. Remove and continue to stir until remaining chocolate is melted.
- * To melt chocolate in electric fry pan: Do not place water in electric fry pan and do no cover. Turn pan on lowest setting (on light will cycle on and off, yet the bottom of the pan will remain cool enough to touch with a bare hand. Place small amount of chocolate in custard cups or small bowls. As chocolate melts, add additional chocolate. Stir frequently.
- * If available, pour melted chocolate on marble slabs. The marble slab will help chocolate remain at dipping temperature longer. Stir chocolate with hand while dipping. Scrape chocolate from slab and re-temper as needed.