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Crazy-Good No Tempered Chocolate-Dipped Cherry

Recipe courtesy: [Alice Medrich](#)

Ingredients:

Fresh cherries

Dark chocolate chips

Preparation:

Wash cherries and dry cherries completely. Then put in the refrigerator to chill.

Line a cookie sheet with a wax paper.

Boil water in a medium size pan. Water height will depend on the height of your chocolate bowl.

Put chocolate chips into a bowl or a ramekin.

Put the bowl into the pan with boiling water. Reduce heat to simmer.

Stir chocolate until they are melted.

Remove the ramekin from the pan.

Pull cherries out of the refrigerator. Hold the cherry by its stem, and dunk cherry into the melted chocolate.

Gently shake excess chocolate.

Put the dipped cherry onto the prepared cookie sheet.

Repeat process until the cookie sheet is full and put these cherries into the refrigerator so the chocolate can harden.

Once the chocolate is hardened, gently peels the cherry from the wax paper and put in a serving platter.

This can be made a few days ahead.



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