

Chocolate-Dipped Cherry Treats



Ingredients

- 1 to 2 pounds fresh California Bing cherries
- 6 oz. semi sweet chocolate chips

Directions

1. Line a baking sheet with aluminum foil.
2. Heat chocolate over medium heat, stirring often with a wooden spoon until melted, about five minutes.
Note: Use a double boiler. Or fill a saucepan half full with water and place chocolate in a small, deep heatproof bowl that fits snugly on the saucepan, but does not touch the water.
3. Wash cherries with stems on and let dry.
Optional pitting instructions: Using a cherry pitting device, carefully remove the pit going through the cherry cross-ways rather than from top to bottom. This will allow the stem to remain intact. The hole in the middle of the cherry will be covered with chocolate when dipped.
4. Carefully pick cherries up by the stem and dip just over half-way into the melted chocolate. Let excess chocolate drip back into the pan or bowl.
5. Place on aluminum-lined cookie sheet and set in the refrigerator until the chocolate has set, about 15 minutes.
6. Serve immediately or store in an airtight container in the refrigerator for up to 3 days.

