

# Blood Orange Amaretto Chocolate Dipped Cherries

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## INGREDIENTS:

- 1 pound Dry Fondant
- 1tsp Invertase
- 1pound Cocoa Dark Coating
- 3-5 drops Amaretto Super Strength Flavor
- Blood Orange Artisan Natural Flavor
- Maraschino Cherries
- Paramount Crystals
- Tahitian Sun Crystal Color
- White AmeriMist Air Brush Food Color

## TOOLS FROM CKSA:

- Parchment Paper
- Spatula
- Squeeze Bottle
- Dipping Tool



## DIRECTIONS: continued on next page

1. Mix dry fondant according to package, add in Amaretto Flavor and Invertase; mix well.
2. Pinch off enough candy fondant, roll into a ball, then smash between palms.
3. Squirt a small amount of Amaretti Blood Orange into center then carefully wrap candy fondant around a maraschino cherry and set aside until fondant crusts or dries a little.
4. Melt cocoa dark candy coating and add paramount crystals.
5. With a spatula or squeeze bottle, make little chocolate spots spaced out on parchment paper.
6. Take fondant wrapped cherry and dip into melted candy coating, tap off excess chocolate and place on candy dots on the parchment.
7. Once candy coating has completely dried, mix the crystal color with very little White AmeriMist Airbrush Color.
8. Using a new toothbrush, dip in color and rub

thumb across the bristles to get splattered effect on chocolates or decorate accordingly.



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