

Molded Cherry Cordials

INGREDIENTS:

- 2 pounds Candy Coating or Tempered Chocolate
- 60 Maraschino Cherries
- 1 pound Dry Fondant
- 2-3 drops Invertase



TOOLS FROM CKSA:

- Candy Mold #90-5612
- Squeeze Bottle

DIRECTIONS:

1. Mix dry fondant according to package directions & knead in invertase.
2. Melt candy coating or tempered chocolate.
3. Pour melted candy coating into a squeeze bottle & line the mold. If using real chocolate, use a brush to line the mold.
4. Place a maraschino cherry into each lined cavity.
5. Put a small amount of the fondant around the cherry.
6. With melted coating in squeeze bottle, squeeze coating over filling, starting at the outer edge to insure sealing. For real chocolate, spoon over the top with melted chocolate to seal.
7. Place in freezer & remove once the mold is cloudy & the candy feels cold.
8. Invert the mold and the candy will drop from the mold.