

You may duplicate these forms as needed for your entries.

**WASHINGTON STATE FAIR CULINARY ARTS AND PRESERVED FOODS COMPETITION  
HOME ARTS DEPARTMENT**

Entry # \_\_\_\_\_ Class # \_\_\_\_\_

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

**Recipe name:** **Chocolate Covered Cherries**

Recipe Source: **Original!**

*Set on parchment covered cookie sheet/flat board/counter... just a good firm flat surface  
Container prep: parchment line a can or sealing plastic container*

**Ingredients:**

*Main Fondant:*

- 1 ½ sticks butter, soft*
- a pinch of salt*
- 9 c confectioner's sugar*
- ½ c heavy cream*
- 1 t vanilla extract*

Then, if you would like:

- 2 T Kentucky Bourbon OR Rum OR Almond Liquor... ..*
- Or some other entertaining addition*

*Filling:*

- 28 oz. jar of maraschino cherries, drained and dried with paper towels*
- (now, they say you can marinate them in some spirits for a few days & give 'em a kick!)*

*Dipping:*

- ~ 40 ounces bittersweet chocolate chips*
- [NOTE: quality of chips dictates quality of candy.]*

Directions for combining ingredients: (Please number each step).

- 1) Cream the butter & salt.*
- 2) Alternately add sugar, one cup at a time & heavy cream beating smoothly until beating is no longer possible. Then knead.*
- 3) Add vanilla & liquor, knead until blended well.*
- 4) Separate the "Sugar Cream" into a small ball for each cherry.*
- 5) Put in refrigerator to chill for an hour.*
- 6) Put cherries — separated — on a parchment lined container in the freezer, chill them for about an hour.*
- 7) Taking the parts out of the refrigerator/freezer a few at a time, flatten the ball to wrap it around a cherry & place back in the freezer, until all are done.*
- 8) Melt the chocolate, tempering it.*
- 9) Dip each covered cherry, if no stem, use a toothpick or "straining loop or fork" or FINGERS!*
- 10) Place on parchment to set.*
- 11) When set, put in an appropriate container*

Yield ~ 80 - 90 chocolate covered cherries

Contestant Name: **Adrienne Anderson-Smith**

**PLEASE SIGN THE RELEASE FORM ON THE BACK OF THIS RECIPE BLANK**