



## Chocolate Christmas Cherries

 Dairy Free

READY IN



120 min.

SERVINGS



1

CALORIES



4761 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 1 Tbsp plus
- 2 tsp maxwell house coffee instant
- 36 maraschino cherries with stems, well drained
- 2 Tbsp butter
- 0.5 cup powdered sugar
- 12 oz baker's semi-sweet chocolate melted
- 58 vanilla wafers crushed finely ( 2 cups crumbs)
- 0.5 cup planters walnuts chopped

0.3 cup water boiling

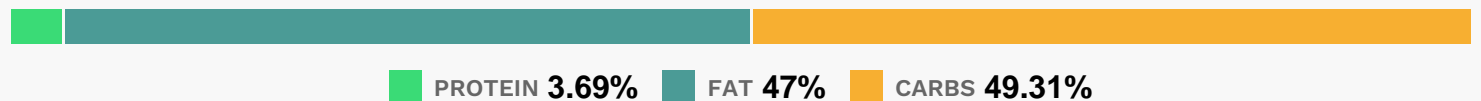
## Equipment

- bowl
- frying pan
- wire rack
- wax paper

## Directions

- Mix crumbs, sugar and walnuts; set aside.
- Add boiling water to coffee granules in small bowl; stir until coffee is dissolved.
- Add margarine and corn syrup; stir until well blended.
- Add to crumb mixture; mix well.
- Shape about 1 rounded teaspoonful of the crumb mixture around each cherry, leaving stem of cherry uncoated.
- Place in shallow pan; cover. Refrigerate 1 hour.
- Dip cherries, 1 at a time, in chocolate, holding cherries by the stems and turning until completely coated.
- Place on wire rack set over sheet of wax paper to collect drippings. Refrigerate 30 min. or until firm. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:116, Glycemic Load:196.16, Inflammation Score:-10, Nutrition Score:55.603043442187%

## Flavonoids

Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg

## Nutrients (% of daily need)

Calories: 4761.11kcal (238.06%), Fat: 251.99g (387.68%), Saturated Fat: 103.12g (644.5%), Carbohydrates: 594.87g (198.29%), Net Carbohydrates: 553.1g (201.13%), Sugar: 381.8g (424.22%), Cholesterol: 23.89mg (7.96%), Sodium: 1723.93mg (74.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 355.37mg (118.46%), Protein: 44.52g (89.05%), Manganese: 6.56mg (328.15%), Copper: 5.45mg (272.48%), Magnesium: 706.56mg (176.64%), Fiber: 41.77g (167.07%), Iron: 24.1mg (133.89%), Phosphorus: 1250.98mg (125.1%), Vitamin B1: 1.79mg (119.06%), Folate: 363.85µg (90.96%), Zinc: 11.41mg (76.04%), Potassium: 2600.99mg (74.31%), Vitamin B3: 13.13mg (65.66%), Vitamin B2: 1.08mg (63.42%), Selenium: 32.57µg (46.53%), Calcium: 381.9mg (38.19%), Vitamin K: 28.81µg (27.44%), Vitamin A: 1264.36IU (25.29%), Vitamin E: 3.37mg (22.5%), Vitamin B6: 0.44mg (22.1%), Vitamin B5: 1.48mg (14.77%), Vitamin B12: 0.64µg (10.67%)