



Chocolate Covered Cherries II

 Gluten Free

READY IN



285 min.

SERVINGS



8

CALORIES



581 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 2.5 cups confectioners' sugar
- ☐ 16 ounce maraschino cherries drained
- ☐ 0.3 cup butter
- ☐ 1 tablespoon milk
- ☐ 2 cups semi chocolate chips
- ☐ 2 tablespoons shortening

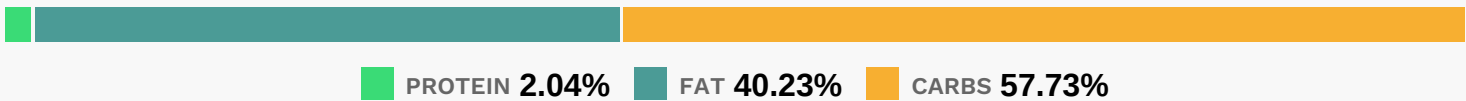
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ wax paper

Directions

- ☐ In a medium bowl, mix together confectioner's sugar, margarine, milk and almond extract.
- ☐ On a lightly floured surface, knead the mixture into a large ball.
- ☐ Roll into 1 inch balls. Flatten the balls into 2 inch circles. Leaving the stems sticking out, wrap the cherries in the circles by lightly rolling in hands.
- ☐ Place the wrapped cherries on wax paper and chill in the refrigerator at least 4 hours.
- ☐ In a medium saucepan over medium heat, melt chocolate chips and shortening. Holding by the stem, dip the chilled cherries into the chocolate chip mixture. Chill until serving.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:0.03, Inflammation Score:-4, Nutrition Score:8.2417390991164%

Nutrients (% of daily need)

Calories: 581.12kcal (29.06%), Fat: 26.33g (40.51%), Saturated Fat: 11.96g (74.72%), Carbohydrates: 85.01g (28.34%), Net Carbohydrates: 79.6g (28.94%), Sugar: 75.32g (83.68%), Cholesterol: 2.92mg (0.98%), Sodium: 75.28mg (3.27%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Caffeine: 38.7mg (12.9%), Protein: 3g (6.01%), Copper: 0.65mg (32.28%), Manganese: 0.61mg (30.26%), Fiber: 5.41g (21.66%), Magnesium: 81.94mg (20.48%), Iron: 3.11mg (17.29%), Phosphorus: 122.24mg (12.22%), Zinc: 1.35mg (9.01%), Potassium: 273.97mg (7.83%), Calcium: 63.39mg (6.34%), Vitamin A: 304.8IU (6.1%), Selenium: 4.15µg (5.93%), Vitamin K: 5.8µg (5.52%), Vitamin E: 0.71mg (4.74%), Vitamin B2: 0.03mg (2.04%), Vitamin B5: 0.2mg (2%), Vitamin B3: 0.38mg (1.92%), Vitamin B12: 0.1µg (1.64%), Vitamin B1: 0.02mg (1.12%)