

CHOCOLATE-DIPPED BING CHERRY TREATS

Ingredients:

- 1 to 2 pounds of fresh california bing cherries
- 6 ounces semi-sweet chocolate chips

1. Wash cherries with stems on and let dry (see note for optional pitting)
2. Line a baking sheet with aluminum foil and set aside.
3. To heat chocolate, use a double boiler or fill a saucepan half full with water and place chocolate in a small, deep heatproof bowl that fits snugly on the saucepan, but does not touch the water. Heat chocolate over medium heat, stirring often with a wooden spoon until melted, about 5 minutes.
4. Carefully pick cherries up by the stem and dip just over halfway into the melted chocolate. Let excess chocolate drip back into the pan or bowl.
5. Place on prepared baking sheet and place in the refrigerator until the chocolate has set, about 15 minutes.
6. Serve immediately or store in an airtight container in the refrigerator for up to 3 days.

Note:

If you prefer, pit cherries: Using a cherry pitting tool, carefully remove the pit going through the cherry cross-ways rather than from top to bottom. This will allow the stem to remain intact. The hole in the middle of the cherry will be covered with chocolate when dipped.