



Drunken Cherries

Submitted by
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Ingredients

Jar of maraschino cherries
Bottle of whipped cream (or vanilla) vodka
White chocolate almond bark
Jar of sprinkles

Directions

1. Drain liquid from the jar of cherries.
2. Pour vodka in the jar to fill. Put cap on and let soak for 24 hours. The longer the better.
3. Drain alcohol from jar, reserve for cocktails.
4. Strain cherries and place on paper towels and pat dry. You want them as dry as possible so the chocolate sticks.
5. Melt chocolate (paper bowls work for easy cleanup) and dip each cherry in the chocolate, then in the sprinkles and place on wax paper.
6. Store in fridge to set.

Tips

- Can store in refrigerator for up to 2 days.
- Can substitute colored sugar for the sprinkles, if you'd like (for example, blue sugar for the 4th of July)