

Fireball Cherry Blasters: A Boozy Sweet Treat for Your Next Party

Fireball Cherry Blasters: A Boozy Bite-Sized Dessert That Packs a Punch



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5 min

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INGREDIENTS

- 1 Cup Maraschino Cherries with Stems
- 1 Cup Fireball Cinnamon Whisky
- 1 Cup Sugar
- 1 Cup Water
- 1 Tsp Vanilla Extract
- 1 Cup Dark Chocolate Chips
- Sea Salt, for garnish (optional)

Ingredient Notes & Swaps:

Cherries: Use stem-on maraschino cherries for easier dipping and a classic look.

Chocolate: Dark chocolate balances the sweetness, but milk chocolate works for a milder bite.

Whisky: Fireball brings that signature cinnamon kick-sub with any cinnamon-flavored liqueur if desired.

How to Make Fireball Cherry Blasters:

1. Soak the Cherries:
2. Make the Vanilla Syrup:
3. Prep the Cherries:
4. Dip in Syrup:
5. Melt the Chocolate:
6. Chocolate Coat:
7. Add a Pinch of Sea Salt:
8. Chill and Set:

Tips for Success:

Dry the cherries well to help the chocolate stick

and avoid slipping.

Double soak for up to 48 hours for extra boozy flavor.

Get creative: Add crushed red pepper flakes to the chocolate for a real fireball effect.

How to Serve:

As a bite-sized dessert at cocktail parties

On a charcuterie or dessert board

Tucked into holiday treat boxes

Alongside caramel apple nachos for a bold sweet-spicy combo

Paired with no-bake Oreo cream pie for a mix of cool and hot flavors

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DIRECTIONS

1. **Soak the Cherries:** Place cherries in a bowl and pour over Fireball. Cover and refrigerate for at least 24 hours.
2. **Make the Vanilla Syrup:** In a small saucepan, combine sugar, water, and vanilla. Bring to a simmer over medium heat, stirring until sugar dissolves. Simmer for 5 minutes, then remove from heat and cool.
3. **Prep the Cherries:** Remove cherries from whisky, pat dry thoroughly with paper towels.
4. **Dip in Syrup:** Coat each cherry in cooled syrup and place on a parchment-lined baking sheet.
5. **Melt the Chocolate:** Microwave chocolate chips in 30-second intervals, stirring between, until smooth and melted.
6. **Chocolate Coat:** Use a fork or toothpick to dip each cherry in melted chocolate. Let excess drip off before placing back on the baking sheet.
7. **Add a Pinch of Sea Salt:** If desired, sprinkle each cherry with a touch of sea salt before the chocolate sets.
8. **Chill and Set:** Refrigerate for 30 minutes, or until the chocolate is firm.
9. **Tips for Success:** Dry the cherries well to help the chocolate stick and avoid slipping.
10. **Double soak for up to 48 hours for extra boozy flavor.**
11. **Get creative:** Add crushed red pepper flakes to the chocolate for a real fireball effect.
12. **How to Serve:** As a bite-sized dessert at cocktail parties
13. **On a charcuterie or dessert board**

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20. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
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22. Final Thoughts: Fireball Cherry Blasters are spicy, sweet, and just the right kind of naughty. They're simple to make, stunning to serve, and guaranteed to spice up any celebration. Whether you're into cocktails, chocolate, or both-this treat brings the fire.
23. Try them and tag @chefmaniac with your blaster creations! And don't forget to subscribe for more flavor-packed party snacks and unexpected twists on classics. ???

SWAPS & NOTES

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TIPS FOR SUCCESS

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