

## Candied Maraschino Cherries - Sweet, Glossy, and Irresistible

Candied Maraschino Cherries - Sweet, Shiny, and Perfect for Topping ??



**OVEN**  
**237°F**

**TIME**  
**20 to 45 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups natural Maraschino cherries, drained

$\frac{3}{4}$  cup sugar

$\frac{1}{3}$  cup juice from the cherries

Instructions:

1. Make the Syrup:
2. Add the Cherries:
3. Cook to Soft Ball Stage:
4. Cool and Dry:
5. Store and Use:

Tips for Success:

Use real Maraschino cherries without artificial dyes for best results.

Do not stir while simmering-just swirl.

Candy thermometer is essential to nail that perfect soft chew.

Serving Ideas:

Garnishing Grasshopper Pie

Nestling into Snow Globe Cookies

Topping Easy Ice Cream Sandwich Cake

Snacking on alongside Edible Cookie Dough

Decorating Easy Coconut Macaroons for a sweet cherry finish

Storage Tips:

Fridge: Store in an airtight container, refrigerated, for up to 6 months.

Room temp: Not recommended-keep them cool to

preserve texture and freshness.

Freezer: Avoid freezing-they lose their beautiful texture.

More Recipes You'll Love:

Grasshopper Pie

Easy Ice Cream Sandwich Cake

Edible Cookie Dough

Snow Globe Cookies

Easy Coconut Macaroons

Final Thoughts:

## DIRECTIONS

1. **Make the Syrup:** In a heavy-bottom pot, combine the cherry juice and sugar. Bring the mixture to a gentle simmer over medium heat. Don't stir-just swirl the pot occasionally to help dissolve the sugar completely.
2. **Add the Cherries:** Once the sugar is fully dissolved, gently stir in the cherries. Keep simmering and let the magic happen. As the cherries cook, you'll notice their skin starting to wrinkle-this is your sign they're becoming beautifully candied.
3. **Cook to Soft Ball Stage:** Simmer gently until the syrup thickens and reaches the soft ball stage (around 237°F or 113°C). Use a candy thermometer to check. This step can take anywhere from 20 to 45 minutes.
4. **Cool and Dry:** Once the desired temperature is reached, remove the pot from heat. Carefully spoon the cherries onto a parchment-lined tray to cool and dry. Let them cool completely before storing.
5. **Store and Use:** Transfer the cooled candied cherries to a jar or sealed container. Store in the refrigerator for up to 6 months.
6. **Tips for Success:** Use real Maraschino cherries without artificial dyes for best results.
7. Do not stir while simmering-just swirl.
8. Candy thermometer is essential to nail that perfect soft chew.
9. **Serving Ideas:** Use these beauties for:
10. **Garnishing :** Grasshopper Pie
11. **Nestling into :** Snow Globe Cookies
12. **Topping :** Easy Ice Cream Sandwich Cake
13. **Snacking on alongside :** Edible Cookie Dough

14. Decorating : Easy Coconut Macaroons for a sweet cherry finish
15. Storage Tips: Fridge: Store in an airtight container, refrigerated, for up to 6 months.
16. Room temp: Not recommended-keep them cool to preserve texture and freshness.
17. Freezer: Avoid freezing-they lose their beautiful texture.
18. More Recipes You'll Love: Add these treats to your dessert rotation:
19. Grasshopper : Pie
20. Easy : Ice Cream Sandwich Cake
21. Edible : Cookie Dough
22. Snow : Globe Cookies
23. Easy : Coconut Macaroons
24. Final Thoughts: These Candied Maraschino Cherries are a game-changer in your kitchen-elevating everything from desserts to drinks. They're sweet, beautiful, and surprisingly easy to make.
25. Ready to impress your guests or just enjoy a luxurious treat on a regular Tuesday? Give these a go. And don't forget to share your creations-I'd love to see how you use them!

## TIPS FOR SUCCESS

Use real Maraschino cherries without artificial dyes for best results.

Do not stir while simmering-just swirl.

Candy thermometer is essential to nail that perfect soft chew.

Serving Ideas Use these beauties for: Garnishing Grasshopper Pie Nestling into Snow Globe Cookies Topping Easy Ice Cream Sandwich Cake Snacking on alongside Edible Cookie Dough Decorating Easy Coconut Macaroons for a sweet cherry finish

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/candied-maraschino-cherries-sweet-glossy-and-irresistible/>