

Boozy Cherry Bombs: Sweet, Tangy & Fun Party Treat

Boozy Cherry Bombs: Sweet, Tangy, and Just a Little Bit Tippy for Your Next Party!



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30 min

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INGREDIENTS

2 Large Jars of Maraschino Cherries (with stems, about 30-33 count per jar)

1 Package of Ghirardelli White Chocolate Melting Wafers (or other high-quality white candy melts)

$\frac{1}{2}$ Cup of Malibu Rum (coconut-flavored rum)

Bright Blue Sanding Sugar

Swaps and Notes:

Maraschino Cherries: Cherries with stems are ideal for easy dipping. Make sure to dry them thoroughly.

White Chocolate Melting Wafers: Ghirardelli wafers melt beautifully and taste great. Other candy melts or good quality white chocolate chips (melted with a tiny bit of coconut oil to thin) can work, but avoid regular white chocolate chips as they can seize more easily.

Malibu Rum: The coconut-flavored rum is essential for the distinct flavor of these "bombs." Do not substitute with regular rum for this recipe.

Sanding Sugar: Bright blue sanding sugar gives the festive "bomb" effect. You can use other colors for different themes, or even sprinkles.

Other Toppings (Optional): A dusting of shredded coconut, finely chopped nuts, or even a drizzle of dark chocolate could be added for extra flair once set.

Directions:

Dry the Cherries: Use small tongs or your fingers to gently take the red maraschino cherries out of

the jars. Place them on several layers of paper towel to dry off a bit. You want them as dry as possible to help the chocolate adhere properly.

Melt White Chocolate: In a large microwave-safe bowl, add the white chocolate melting wafers. Pop them in the microwave, melting in 20-second bursts at 50% power (or full power, watching closely). Make sure to take a moment to stir after each interval until the chocolate is completely smooth and creamy. Be careful not to overheat, as white chocolate can seize.

Stir in Malibu Rum: Once the chocolate is fully melted and smooth, take it out of the microwave and stir in that delicious Malibu Rum. Mix until it's fully incorporated and the chocolate is still smooth. (The alcohol might cause the chocolate to thicken slightly; if it gets too thick, add another tiny bit of melting aid or microwave for another 5-10 seconds).

Prepare Sanding Sugar: Pour your bright blue sanding sugar into a shallow dish. This will be the finishing touch for our cherries.

Dip & Sparkle: Grab a cherry by its stem. Dip it two-thirds into the white chocolate mixture, allowing any excess chocolate to drip back into the bowl. Then, immediately give it a quick dip or roll into the blue sanding sugar, making it sparkling and fun! Repeat until all your cherries are dipped to perfection.

Set Cherries: Carefully place your beautifully dipped cherries onto a baking sheet lined with parchment paper to allow them to set. Ensure they are not touching each other.

Chill to Firm: After about 30 minutes at room temperature, once the chocolate has started to set and is no longer tacky, pop the cookie sheet in the refrigerator to firm things up a bit (about 15-20 minutes).

Serve Chilled: Keep those gorgeous Boozy Cherry Bombs chilled until you're ready to serve.

Enjoy: Sit back, relax, and serve these delightful treats to your friends-enjoy the cheers and compliments!

Tips for Success:

Dry Cherries are Key: Any moisture on the cherries will cause the chocolate to seize or not adhere properly. Pat them very dry.

Melt Chocolate Gently: White chocolate is prone to seizing if overheated or if it comes into contact with water. Melt slowly and stir often.

Work Quickly for Sugar: Once the cherry is dipped in chocolate, it sets fast. Have your sanding sugar ready for an immediate dip.

Don't Over-Dip: Dipping two-thirds of the cherry leaves the stem exposed for easy handling and a

classic look.

Chill Well: Chilling helps the chocolate coating firm up completely for easy handling and a good "snap."

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another creative way to serve alcohol-infused treats, check out my [These Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat With a Twist](#).

If you're into classic cocktails that are easy to make, you can't go wrong with a [Classic Margarita Recipe \(Easy and Delicious!\)](#).

And for a refreshing and vibrant cocktail perfect for warmer days, my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#) is a fantastic choice.

Final Thoughts:

DIRECTIONS

1. Making these : Boozy Cherry Bombs is a simple, no-bake process that's perfect for party prep!
2. Dry the : Cherries: Use small tongs or your fingers to gently take the red maraschino cherries out of the jars. Place them on several layers of paper towel to dry off a bit. You want them as dry as possible to help the chocolate adhere properly.
3. Melt : White Chocolate: In a large microwave-safe bowl, add the white chocolate melting wafers. Pop them in the microwave, melting in 20-second bursts at 50% power (or full power, watching closely). Make sure to take a moment to stir after each interval until the chocolate is completely smooth and creamy. Be careful not to overheat, as white chocolate can seize.
4. Stir in : Malibu Rum: Once the chocolate is fully melted and smooth, take it out of the microwave and stir in that delicious Malibu Rum. Mix until it's fully incorporated and the chocolate is still smooth. (The alcohol might cause the chocolate to thicken slightly; if it gets too thick, add another tiny bit of melting aid or microwave for another 5-10 seconds).
5. Prepare : Sanding Sugar: Pour your bright blue sanding sugar into a shallow dish. This will be the finishing touch for our cherries.
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7. Set : Cherries: Carefully place your beautifully dipped cherries onto a baking sheet lined with

parchment paper to allow them to set. Ensure they are not touching each other.

8. **Chill to : Firm:** After about 30 minutes at room temperature, once the chocolate has started to set and is no longer tacky, pop the cookie sheet in the refrigerator to firm things up a bit (about 15-20 minutes).
9. **Serve : Chilled:** Keep those gorgeous Boozy Cherry Bombs chilled until you're ready to serve.
10. **Enjoy:** Sit back, relax, and serve these delightful treats to your friends-enjoy the cheers and compliments!
11. **Tips for Success: Dry Cherries are Key:** Any moisture on the cherries will cause the chocolate to seize or not adhere properly. Pat them very dry.
12. **Melt : Chocolate Gently:** White chocolate is prone to seizing if overheated or if it comes into contact with water. Melt slowly and stir often.
13. **Work : Quickly for Sugar:** Once the cherry is dipped in chocolate, it sets fast. Have your sanding sugar ready for an immediate dip.
14. **Don't : Over-Dip:** Dipping two-thirds of the cherry leaves the stem exposed for easy handling and a classic look.
15. **Chill : Well:** Chilling helps the chocolate coating firm up completely for easy handling and a good "snap."
16. **Serving Suggestions and Pairings:** These Boozy Cherry Bombs are a fantastic addition to any adult party or celebration! They're perfect for cocktail parties, New Year's Eve, bachelorette parties, summer barbecues, or any festive gathering. Serve them on a decorative platter alongside other bite-sized sweets or appetizers. For other fun party drinks, you might love my [The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) or a vibrant batch of [This Rainbow Sangria Is My Favorite Colorful Drink for Any Celebration](#).
17. **Storage and Leftover Tips:** Store any leftover Boozy Cherry Bombs in an airtight container in the refrigerator for up to 1 week. Layer them with parchment paper to prevent them from sticking together. They are best enjoyed chilled. Freezing is not recommended as it can affect the texture of the cherries and chocolate.
18. **More Recipes You Will Love:** If you loved the fun, festive, and easy nature of these boozy treats, here are a few more delightful drink recipes and party ideas that I think you'll absolutely love:
19. For another creative way to serve alcohol-infused treats, check out my [These Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat With a Twist](#).
20. If you're into classic cocktails that are easy to make, you can't go wrong with a [Classic Margarita Recipe \(Easy and Delicious!\)](#).
21. And for a refreshing and vibrant cocktail perfect for warmer days, my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#) is a fantastic choice.
22. **Final Thoughts:** These Boozy Cherry Bombs are a fantastic way to add a playful, delicious, and

slightly tipsy touch to your next party! They're easy to make, visually stunning, and deliver a wonderful blend of sweet and fruity flavors. Give them a dip, a sparkle, and watch them disappear!

23. What's your go-to festive dessert that's perfect for adults? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

of Malibu rum is surprisingly harmonious and utterly delicious.

Plus, they're no-bake, easy to make in batches, and perfect for a party where you want something unique and fun without a lot of fuss.

White Chocolate Melting Wafers: Ghirardelli wafers melt beautifully and taste great.

Other candy melts or good quality white chocolate chips (melted with a tiny bit of coconut oil to thin) can work, but avoid regular white chocolate chips as they can seize more easily.

TIPS FOR SUCCESS

Dry Cherries are Key: Any moisture on the cherries will cause the chocolate to seize or not adhere properly.

Melt Chocolate Gently: White chocolate is prone to seizing if overheated or if it comes into contact with water.

Work Quickly for Sugar: Once the cherry is dipped in chocolate, it sets fast.

Have your sanding sugar ready for an immediate dip.

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

Original recipe: <https://chefmaniac.com/boozy-cherry-bombs-sweet-tangy-fun-party-treat/>