

## Cherry Candy Bloom Cocktail: A Sweet & Refreshing Sip for Any Occasion

Cherry Candy Bloom! A Sweet and Refreshing Cocktail



**TIME**  
**5 mins**

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### INGREDIENTS

- 1 cup fresh cherries, pitted
- 1/2 cup vodka
- 1/4 cup cherry syrup (or grenadine)
- 1 tablespoon lemon juice
- 1 cup soda water
- Ice cubes

Fresh mint leaves (for garnish)

How to Make a Cherry Candy Bloom Cocktail:

#### 1. Blend the Cherries:

In a blender, add the pitted fresh cherries and blend until smooth.

If you prefer a silky texture, strain the puree through a fine-mesh sieve to remove any pulp.

#### 2. Mix the Cocktail Ingredients:

In a cocktail shaker, combine the cherry puree, vodka, cherry syrup (or grenadine), and lemon juice.

This mix creates a sweet, tart, and slightly tangy flavor base.

#### 3. Shake Until Chilled:

Fill the shaker with ice cubes and shake vigorously for 15-20 seconds until the mixture is well chilled.

#### 4. Pour Over Ice:

Fill a tall glass with fresh ice cubes and strain the cocktail mixture over the ice.

#### 5. Add the Bubbles:

Slowly pour soda water into the glass, stirring gently to combine.

This gives the drink its light, effervescent fizz that makes it extra refreshing.

#### 6. Garnish & Serve:

Add fresh mint leaves on top for a beautiful, aromatic garnish.

Serve immediately and enjoy the sweet, fruity magic!

Pro Tips for the Best Cherry Candy Bloom Cocktail:

Fun Variations to Try:

What to Serve with Cherry Candy Bloom Cocktails:

Bruschetta with goat cheese & honey - The tangy-sweet combo complements the drink beautifully.

Dark chocolate truffles - Because cherry and chocolate are a match made in heaven!

Spicy BBQ wings - The sweetness of the drink balances out the heat.

Cheese & charcuterie board - A mix of cheeses, nuts, and cured meats brings out the flavors in the cocktail.

FAQs About Cherry Candy Bloom Cocktail:

A Cocktail That's Sweet, Refreshing, and Oh-So-Pretty!

## DIRECTIONS

1. **Blend the Cherries:** In a blender, add the pitted fresh cherries and blend until smooth.
2. **If you prefer a silky texture,** strain the puree through a fine-mesh sieve to remove any pulp.
3. **Mix the Cocktail Ingredients:** In a cocktail shaker, combine the cherry puree, vodka, cherry syrup (or grenadine), and lemon juice.
4. **This mix creates a sweet, tart, and slightly tangy flavor base.**
5. **Shake Until Chilled:** Fill the shaker with ice cubes and shake vigorously for 15-20 seconds until the mixture is well chilled.
6. **Pour Over Ice:** Fill a tall glass with fresh ice cubes and strain the cocktail mixture over the ice.
7. **Add the Bubbles:** Slowly pour soda water into the glass, stirring gently to combine.
8. **This gives the drink its light, effervescent fizz that makes it extra refreshing.**
9. **Garnish & Serve:** Add fresh mint leaves on top for a beautiful, aromatic garnish.
10. **Serve immediately and enjoy the sweet, fruity magic!**
11. **Pro Tips for the Best Cherry Candy Bloom Cocktail:** ? Use fresh cherries - Fresh cherries give the best natural sweetness and depth of flavor. Frozen cherries can work too!? Adjust the sweetness - If you prefer a less sweet drink, reduce the cherry syrup and add more lemon juice.? Want a smoother drink? Strain the cherry puree before mixing for a silkier texture.? Experiment with different spirits - Try rum, tequila, or gin instead of vodka for a fun twist.? Make it extra fancy - Add a sugared rim by dipping the glass

in lemon juice, then sugar before pouring the drink.

12. Fun Variations to Try: ? Cherry Candy Bloom Mocktail - Skip the vodka and add a splash of lemon-lime soda or ginger beer for a non-alcoholic version.? Citrus Twist - Swap lemon juice for lime juice for a slightly tangier kick.? Tropical Cherry Bloom - Add a splash of pineapple juice for a fruity, tropical twist.? Spicy Cherry Bloom - Muddle a few jalapeño slices in the shaker for a spicy, sweet surprise!? Chocolate-Cherry Delight - Add a drizzle of chocolate liqueur for a rich, decadent variation.
13. What to Serve with Cherry Candy Bloom Cocktails: Since this drink is sweet, fruity, and refreshing, it pairs perfectly with:
14. Bruschetta with goat cheese & honey - The tangy-sweet combo complements the drink beautifully.
15. Dark chocolate truffles - Because cherry and chocolate are a match made in heaven!
16. Spicy BBQ wings - The sweetness of the drink balances out the heat.
17. Cheese & charcuterie board - A mix of cheeses, nuts, and cured meats brings out the flavors in the cocktail.
18. FAQs About Cherry Candy Bloom Cocktail: Q: Can I make a big batch for a party?A: Absolutely! Just multiply the ingredients by however many servings you need and mix everything except the soda water in a large pitcher. Add the soda right before serving to keep it bubbly.
19. Q: Can I use canned or frozen cherries?A: Yes! If using canned cherries, drain them well before blending. If using frozen cherries, let them thaw slightly before blending.
20. Q: Can I make this cocktail ahead of time?A: You can prep the cherry mixture ahead and store it in the fridge for up to 24 hours. Shake with ice and add soda just before serving.
21. Q: What if I don't have cherry syrup or grenadine?A: You can substitute simple syrup mixed with a splash of cherry juice or even pomegranate juice for a similar effect.
22. A Cocktail That's Sweet, Refreshing, and Oh-So-Pretty!: The Cherry Candy Bloom cocktail is the perfect mix of sweet cherry flavor, crisp soda bubbles, and a hint of citrus, making it irresistibly refreshing. Whether you're serving it at a summer gathering, enjoying a quiet evening drink, or just looking for a fun and easy cocktail to make at home, this recipe is sure to impress.
23. Try it out and let me know-what's your favorite way to enjoy a cherry cocktail? Do you prefer it extra bubbly, with a little spice, or as a tropical twist? Drop your favorite variations in the comments! Cheers! ??

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