

Betty's Chocolate Cherry Cordial Dessert Recipe



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In this video, Betty demonstrates how to make a gorgeous and luscious sweet treat-
-Chocolate Cherry Cordial Dessert. It is made of vanilla ice cream, and is chock full of mara-
schino cherries, pecans, and chocolate pieces. Simply Irresistable!

Ingredients:

1 ½ quarts to 2 quarts vanilla ice cream, softened

1 cup maraschino cherry halves

½ cup chopped pecans

(4) 1.55 oz. milk chocolate bars, finely chopped (I used a large 5 oz. bar of dark chocolate; the dark chocolate freezes harder, and is harder to chew, but the taste is more chocolate-y.)

Reddi Wip topping for garnish

Stemmed maraschino cherries for garnish

In a large bowl, combine 1 ½ quarts to 2 quarts softened vanilla ice cream, 1 cup maraschino cherry halves, ½ cup chopped pecans, and 4 chopped milk chocolate bars. Spoon the mixture into a 9-inch springform pan. Cover with aluminum foil and freeze at least 4 hours, or until firm all the way through. Remove the sides from the springform pan. Cut into wedges and serve on a nice serving dish. Garnish with a dollop of Reddi Wip and a stemmed maraschino cherry. Serve immediately. Yum!