



Serving & Storage Tips – Fresh Cherries

- Cherries taste best when slightly cooled.
 - Store them in the refrigerator until you are ready to enjoy.
 - Leave them out for 15 minutes prior to serving to warm them up.
- Rinse the cherries under cold water and drain in a colander.
 - You can get fancy with a Cherry Colander if you wish.
 - **DO NOT WASH** the cherries until you are ready to serve.
- Put the bowl of cherries out and watch them disappear.
 - Avoid chewing or swallow the pits – your teeth will appreciate it.
 - *A nice touch: Give everyone enjoying the cherries their own little cup for the pits.*
- In the unlikely event that you don't eat all your fresh cherries straight-away, you can:
 - Pit and Freeze
 - Bake into a pie
 - Dehydrate
 - Make a cherry compote
 - Use in fruit salads
 - Blend into a smoothie
 - ...



Cherry Bowl Colander

Nutritional Facts	
Serving Size: 1 cup, 21 cherries (140g)	
Calories 90	Calories from Fat 0
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 22g	7%
Dietary Fibre 3g	12%
Sugars 19g	
Protein 2g	
Vitamin A 2%	Vitamin C 15%
Calcium 2%	Iron 2%
*Percent Daily Values are based on a 2,000-calorie diet.	

Pitted Sweet Dried Cherries

- Pitted dried sweet cherries are convenient, nutritious and taste great. Use as a snack, in baking or as a topper to salads, cereals or ice-cream. Dried cherries store well at room temperature in an air-tight container. Extend storage time further by refrigerating or freezing.
- If you're in the mood for baking, try this delicious recipe:

Cherry / Chocolate Chip Cookies

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 ½ teaspoons cornstarch
- ½ teaspoon salt
- ¾ cup unsalted butter (melted)
- ¾ cup light brown sugar (loosely packed)
- ½ cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup chocolate chips
- 1 cup **CC Orchards Dried Cherries** ©

Directions:

1. Mix flour, baking soda, cornstarch & salt in a large bowl. Set Aside.
2. In a medium size bowl, whisk the melted butter, brown sugar and white sugar together until no brown sugar lumps remain. Whisk in the eggs and then the vanilla. Pour the wet ingredients into the dry and mix together with a large spoon or rubber spatula. The dough will be very soft, yet thick.
3. Fold in the chocolate chips and CC Orchards Dried Cherries. They may not stick to the dough because of the melted butter, but do your best to have them evenly disperse throughout the mixture.
4. Cover the dough and chill for 2 hours, or up to 3 days. Chilling is mandatory.
5. Take the dough out of the refrigerator and allow to slightly soften at room temperature for 10 minutes.
6. Preheat the oven to 325° F. Line two large baking sheets with parchment paper or silicone mats. Set aside.
7. Roll the dough into balls, approx. 3 tablespoons of dough each. The dough will be crumbly, but the warmth of your hands will allow the balls to stay intact. Roll the cookie dough balls taller rather than wider to ensure the cookies bake up to be thick.
8. Put 8 balls of dough onto each cookie sheet. Press additional chocolate chips or cherries on top of the dough for looks, if desired.
9. Bake the cookies for 11-12 minutes. The cookies will look very soft and under-baked. They will however continue to bake on the cookie sheet.
10. Allow to cool on the sheet for 10 minutes before moving to a wire rack to cool completely.
11. Cookies stay soft and fresh for 7 whole days at room temperature.
12. Cookies may be frozen up to 3 months. Rolled cookie dough may be frozen up to 3 months and baked in their frozen state for 12 minutes.