

# A SHAKE Recipe

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## Homemade Maraschino Cherries

*Technically, you really only need half of this recipe to make the Maraschino Cherry Cake. However, you will start snacking on these, and sooner or later, you'll find yourself passed out on the floor, having eaten all your cake cherries.\* Just make the extra, you'll thank me later.*

- 2 cups dried cherries
- 1 ½ cups maraschino liqueur

Combine cherries and liqueur in a glass jar. Allow to soak for at least 18 – 24 hours, if not longer. The longer you soak ... the more boozed up they get. They will not, however, rehydrate completely back to full size, so don't expect them to ever get round. They'll keep practically forever, as long as you keep the liqueur covering the cherries. When you're done eating the cherries, you can use the leftover syrup for cocktails or baking.

*\*Not a true story, but don't you think it could totally happen?*