

Dairy Queen's Cherry Dip Cone

Ingredients

- 1 cup white chocolate chips
- 1/2 cup refined coconut oil
- 6 tbsp maraschino cherry juice
- Red food coloring optional

Instructions

Step 1: Place the white chocolate chips in a glass or metal bowl over a small simmering pot of water. Mix the chips frequently with a spoon or a rubber spatula until entirely melted.

Step 2: Take the bowl off the heat and add the maraschino cherry juice. Using a whisk, mix the juice thoroughly into the chocolate. The mixture will gradually get thicker. Add the food coloring and mix until you reach the desired color.

Step 3: Add the coconut oil. Whisk continuously at this point. It will look like the mixture is completely separated, but it will eventually combine. Be patient; it will come together!

Step 4: Store your cherry dip sauce in a jar at room temperature. If it is too thick, heat it in the microwave for 10 to 20 seconds until the dip is runny but not piping hot. You can also place the jar in a pot of hot water to loosen it up. Enjoy!

Notes:

Red food coloring is optional; without it, your cherry dip will be pink. To avoid staining, don't wear your favorite white shirt! For the best results, use gel food coloring—start with 1/8 tsp and add more for desired color. If using liquid, start with 3–4 drops and adjust as needed. Use maraschino cherry juice straight from the jar and top your sundae or cone with the cherries. You can melt white chocolate chips using a double boiler or microwave. I prefer the double boiler for better control. If microwaving, use a glass bowl, heat for 20–30 seconds at a time, and stir between intervals until fully melted.