

# 30 Different Recipes for Chokecherry, Plum, Cherry, Apple, Candy Apple, Grape, and Sweet Treats

Are you looking to indulge in a variety of mouthwatering treats bursting with the flavors of chokecherry, plum, cherry, apple, candy apple, grape, and everything sweet? Look no further! In this article, we've collected 30 delectable recipes that will satisfy all your cravings and impress your friends and family.

## 1. Chokecherry Jelly

If you adore the unique tanginess of chokecherries, this homemade jelly recipe will become a favorite. Spread it on toast or use it as a filling in pastries.

## 2. Plum Sorbet

When plums are in season, this refreshing sorbet is a perfect way to enjoy their natural sweetness. Don't forget to freeze them for a couple of hours before blending!



### **Jelly Recipes: 30 Different Recipes, Chokecherry, Plum, Cherry, Apple, Candy Apple, Grape, Sweet Basil, Peppers, and More (Jams, Jellies, Canning Book 5)** by Christina Peterson (Kindle Edition)

★★★★☆ 4.6 out of 5

Language	: English
File size	: 2353 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 45 pages
Lending	: Enabled



### **3. Cherry Pie**

A classic dessert, cherry pie is loved by all. Make a flaky homemade crust and fill it with juicy cherries for a delightful treat that never gets old.

### **4. Apple Cider Donuts**

Transform your regular donuts into a fall favorite by adding some apple cider to the mix. The warm flavors will make your taste buds dance.

### **5. Candy Apple Slices**

A twist on the traditional caramel apple, candy apple slices are easier to eat and perfect for sharing. Dip them into a vibrant red candy coating for an eye-catching treat.

### **6. Grape Jam**

Preserve the wonderful taste of grapes by making your own grape jam. This versatile spread is great on toast, muffins, or even as a glaze for meats.

### **7. Chokecherry Salsa**

Combine the tartness of chokecherries with tomatoes, onions, and spices to create an unforgettable salsa. It's a fantastic accompaniment to chips or as a topping for grilled dishes.

### **8. Plum Crumble Bars**

Indulge in the sweet flavors of plums with these crumble bars. The buttery crust and crumbly topping perfectly complement the juicy plum filling.

## **9. Cherry Chocolate Truffles**

Create decadent truffles by blending cherries and chocolate ganache into bite-sized delights. These rich treats are an exquisite way to end any meal.

## **10. Apple Cinnamon Rolls**

Imagine waking up to the heavenly smell of freshly baked apple cinnamon rolls. Soft and gooey, they're an absolute treat for breakfast or brunch.

## **11. Grape Salad**

Make a refreshing grape salad with a creamy dressing and a variety of fruits. It's a perfect side dish for summer gatherings.

## **12. Chokecherry Smoothie**

Start your day with a burst of flavor by blending chokecherries with yogurt, banana, and honey. This energizing smoothie will keep you refreshed throughout the morning.

## **13. Plum BBQ Sauce**

Enhance your barbecue experience by slathering your meats with a homemade plum BBQ sauce. The combination of tangy, sweet, and smoky flavors is absolutely divine.

## **14. Cherry Almond Cake**

Delight in this moist and flavorful cherry almond cake. The combination of cherries and almond creates a perfect harmony of tastes.

## **15. Apple Chutney**

Take your taste buds on a journey with this aromatic and tangy apple chutney. It pairs wonderfully with cheese, meats, or as a condiment for sandwiches.

## **16. Grape Popsicles**

Cool down on a hot summer day with these homemade grape popsicles. Bursting with natural grape flavor, they offer a refreshing and guilt-free treat.

## **17. Chokecherry Muffins**

Bake a batch of incredibly moist and slightly tangy chokecherry muffins for a delightful breakfast or snack option. They are perfect for on-the-go indulgence.

## **18. Plum Tart**

Impress your guests with a stunning plum tart. The combination of slightly tart plums and a buttery crust will have everyone reaching for seconds.

## **19. Cherry Cheesecake**

Take your cheesecake game up a notch by adding fresh cherries. The vibrant fruit pairs perfectly with the creamy and decadent cheesecake filling.

## **20. Apple Hand Pies**

These hand-sized apple pies are perfect for enjoying on the go. Filled with sweet apple goodness, they bring a touch of nostalgia to any day.

## **21. Candy Apple Milkshake**

Experience the flavors of a candy apple in milkshake form. This creamy and indulgent treat is a true delight for anyone with a sweet tooth.

## **22. Grape Clafoutis**

Make a delightful dessert using fresh grapes with this classic French clafoutis recipe. The combination of sweet grapes and custardy batter is simply divine.

### **23. Chokecherry Lemonade**

Quench your thirst with a refreshing glass of chokecherry lemonade. The tangy cherries paired with zesty lemon create a perfectly balanced drink.

### **24. Plum Pancakes**

Add a twist to your pancakes by incorporating juicy plums within the batter. Drizzle them with maple syrup for a heavenly stack of goodness.

### **25. Cherry Ice Cream**

Beat the summer heat with homemade cherry ice cream. The burst of cherry flavor within the creamy ice cream is simply irresistible.

### **26. Apple Slaw**

Prepare a crisp and refreshing apple slaw that offers a great crunch and a burst of sweetness. It's a fantastic side dish to complement any main course.

### **27. Candy Apple Tarts**

Combine the flavors of candy apples and tarts with this delectable recipe. The combination of sweet and tart will elevate your dessert game.

### **28. Grape Focaccia**

Enjoy a unique twist on focaccia bread by topping it with grapes and a sprinkle of sugar. The contrast of savory and sweet is an absolute delight.

### **29. Chokecherry Scones**

Enjoy this traditional English treat infused with the delightful flavors of chokecherries. Served warm with a dollop of jam, they are perfect for afternoon tea.

### 30. Plum Granita

End your meal with a refreshing plum granita. This icy treat is made by freezing a mixture of plum juice, sugar, and lemon juice, resulting in a flavorful and icy delight.

There you have it – 30 incredible recipes featuring chokecherry, plum, cherry, apple, candy apple, grape, and plenty of sweet indulgences. Whether you're in the mood for a tangy salsa, a fruity dessert, or a refreshing beverage, this list has got you covered. So gather your ingredients, put on your apron, and embark on a culinary adventure that will leave you wanting more!



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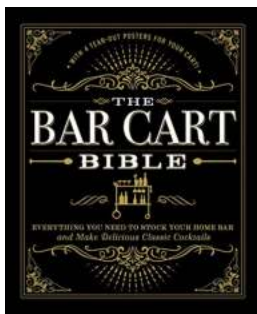


Jellies Rhubarb-Raspberry Jelly Chokecherry Jelly Plum Jelly Ground Cherry Jelly Cherry Jelly Apple or Crab Apple Jelly Candy Apple Jelly (2) Blackberry (2) Grape Jelly Mayhaw Jelly Muscadine Jelly Blueberry Jelly Cranberry-Blueberry Jelly Raspberry-Strawberry Jelly Corn Cob Jelly Pepper Jelly (2) Beet Jelly Sweet Basil Jelly (2) Watermelon Jelly Mint Jelly Rosemary Jelly Blackberry-Apple Jelly Orange Rhubarb Jelly Cider Jelly Rhubarb Jelly Huckleberry Jelly Venison Jelly My Grandmother began the tradition of canning, making Jams, Jellies and Preserves in her family.

My Mother used rhubarb in just about all her jams and jellies as you will see in her recipes.

Hint: When making jams and jellies, chip up the paraffin into the bottom of the glasses and jars before pouring in the hot jam or jelly. The wax will melt and come to the top to seal.

There are 30 Different Recipes



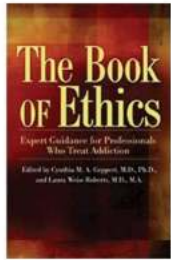
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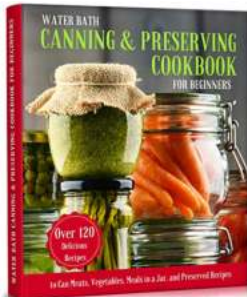
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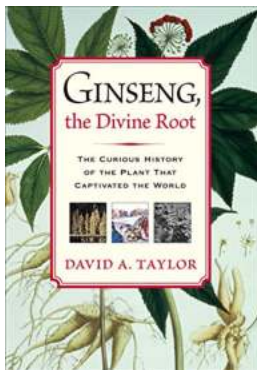
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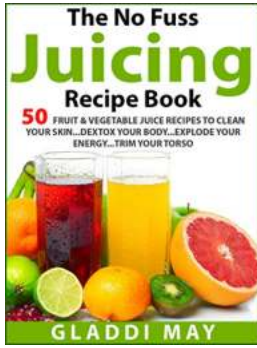
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