

# Dying for Chocolate

Chocolate News, Reviews, Recipes, and more! Janet Rudolph, Chocoholic.

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Monday, July 27, 2015

## Chocolate Cherry Bonbons: Daryl Wood Gerber

*I love when my mystery and chocolate worlds collide! Today I welcome back **Daryl Wood Gerber**. Agatha Award-winning and nationally bestselling author **DARYL WOOD GERBER** writes the **Cookbook Nook Mysteries**, set in the fictional coastal town of Crystal Cove, California. As **AVERY AAMES**, she also writes the **Cheese Shop Mysteries**, set in quaint Providence, Ohio. Fun tidbit: as an actress, Daryl appeared in "Murder, She Wrote". She is married, loves to cook, and has a darling, frisky Goldendoodle named Sparky. Visit Daryl or Avery at [www.darylwoodgerber.com](http://www.darylwoodgerber.com).*



**Giveaway:** Comment below about your favorite chocolate or favorite chocolate cookbook to win a copy of *Fudging the Books* by Daryl Wood Gerber. Comments must be posted by July 31. Be sure and post your email address. Winner picked from random generated number.

## Daryl Wood Gerber: Chocolate Cherry Bonbons

In the opening chapter of **FUDGING THE BOOKS**, there is a mention of **chocolate cherry bonbons**. One of my fans read the excerpt I posted on my website and said, "Boy, I hope that recipe is in the book." Well, it's not, but it's right here! I thought that this blog would be the perfect place to share it first, pre-release of **FUDGING THE BOOKS**.

When I write **A Cookbook Nook Mystery**, I try to include all sorts of delectable cookbook titles and food. After all, foodies are my readers. However, I must admit that sometimes I dream up menus and foods because that's what I want to eat at the time, and I don't have all the recipes. It's sort of a wish list. Uh-oh. I have now learned that I had better have a good idea of what goes into each recipe because fans want to know how to make them! In fact, when I wrote the very first Cheese Shop Mystery, a fan asked for a copy of my five-cheese mac 'n cheese recipe. I whipped that baby up in a matter of an hour and shared it with her, and it went viral. I hope this bonbon recipe will go viral, too.

It's so easy. Just a few steps. Which means my protagonist **Jenna Hart**, an avid reader, foodie, and former ad executive who has come home to Crystal Cove to help her aunt open a culinary bookshop and café, can make them. See, Jenna isn't much of a cook—her mother did all the cooking when she was growing up—but she's learning, one easy recipe at a time.

I hope you'll join her on her journey as she settles into Crystal Cove. She's learning how to cook while solving a few crimes along the way.

## CHOCOLATE CHERRY BONBONS



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**Ingredients:**

- 1-5 oz. bag dried cherries
- 3 Tbsp chocolate chips
- 1 Tbsp cocoa
- 1Tbsp milk
- 2 Tbsp coconut flour extra cocoa for coating (about 4 Tbsp)

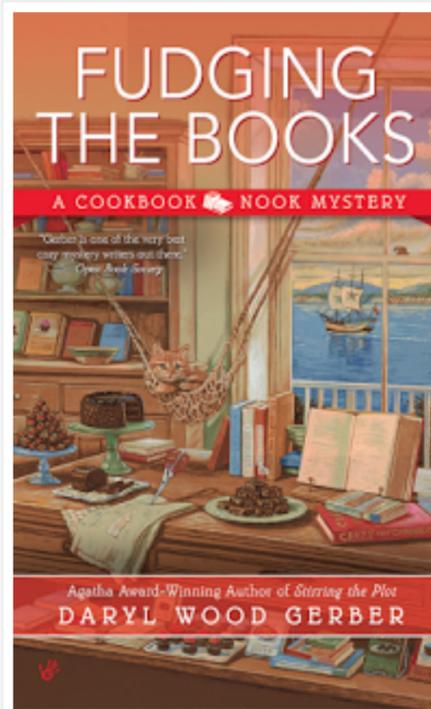
**Directions:**

Put all the ingredients into a food processor. Process for about 1 minute. It will still appear that there are hard "chocolate chip" chunks in the mixture, but when you scoop out the mixture, it will be a sticky paste. That's good.

Roll the mixture into 10-12 walnut-sized balls and set them on parchment paper. Remember to smooth them by rolling between your palms.

Then put the extra cocoa into a shallow bowl, and roll each ball in the cocoa. Shake off the excess cocoa.

**Note:** *This can get messy, but it's fun! You can eat these right away, or set them into the refrigerator to let them get firm. They'll keep in the refrigerator for at least a week, maybe more...if you can resist!*



CHOCOLATE  
LOLLIPOPS: Lollipop Day!

Ben & Jerry's Chocolate Chip Cookie Dough Ice Crea...

National Ice Cream Day: Ice Cream Sandwiches

Sea Salt and Thyme Chocolate Chunk Cookies

Congo Squares: Retro Ad & Recipe

S'MORES TRUFFLES

Brownies in a Mug

Bastille Day: Julia Child's Crepes Video

TOLLHOUSE CHOCOLATE CHIP PIE: Retro Ad & Recipe

White Chocolate Blueberry Muffins

Cartoon of the Day: Campfire S'mores Stories

Chocolate Sugar Cookie Day: 2 Recipes

2015 International Chocolate Salon Luxury Caramel ...

Grammy Shield's Chocolate Cake

CHOCOLATE-DIPPED FROZEN BANANA POPS

Oreo Makeover: New "Thins" don't twist!

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S'mores Brownies

Red Velvet Blueberry Whoopie Pies for Fourth of Ju...

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Patriotic Strawberry, Chocolate, Blueberry Salad!

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**Janet Rudolph's Other Blogs**

**Mystery Fanfare**

**Log In**

Posted by Janet Rudolph at 6:39 AM

+2 Recommend this on Google

Labels: Avery Aames, Chocolate Cherry Bonbons, Cookbook Nook Mysteries, Daryl Wood Gerber

**51 comments:****bski92 said...**

Favorite chocolate? That's hard to narrow down. But I do prefer Milk over Dark. And I LOVE Ghiardelli... Bski92@gmail.com

July 27, 2015 at 7:36 AM

**quackers50 said...**

Dark chocolate is my favorite, but I would never, ever turn down any chocolate that is offered to me!!

July 27, 2015 at 8:03 AM

**Kim Davis said...**

This recipes sounds so easy and so delicious!!! I've already pre-ordered your book and can't wait to read it!

July 27, 2015 at 8:11 AM

**Grandma Cootie said...**

It is so hard to pick a favorite. All chocolate is good chocolate. Yesterday I had a piece of walnut chocolate fudge so that's my current favorite, but the picture and recipe remind me of the fudge balls my mother used to make so I think I need to go now and find that recipe! Thanks for the giveaway. sallycootie@gmail.com

July 27, 2015 at 8:13 AM

**Anne Vanderhaeghen said...**

Hey, I think that fan may have been me! Cool! And thanks for posting this recipe, I can hardly wait to try it. But I've never heard of coconut flour... Can I find it at the supermarket? Thanks again, and I'm eagerly awaiting this release!

July 27, 2015 at 8:17 AM

**Anne Vanderhaeghen said...**

Oh, and after that long post, I forgot my favorite chocolate(s)! Can't say that I have a particular favorite, it all depends on my mood at "the moment," but brownies have been on my mind lately. And I prefer dark chocolate to milk or white chocolate, usually.

July 27, 2015 at 8:20 AM

**Julie Dixon said...**



I love dark chocolate! Thanks for the opportunity!  
sharonbabyme@yahoo.com

July 27, 2015 at 8:47 AM



**Daryl a.k.a. Avery said...**

Yes, Anne V, it was you!!! :) So you inspired me to get my act together. So glad you're all chiming in!

~Daryl

July 27, 2015 at 9:07 AM



**Pamela Johnson said...**

I love white chocolate best but some milk chocolate. I found that I love Swedish chocolate -- so smooth.

July 27, 2015 at 9:09 AM



**PoCoKat said...**

My favorite chocolate is Purdy's milk chocolate.

July 27, 2015 at 9:18 AM



**Celia Fowler said...**

I love milk chocolate. Surely, one of these days it will be proved that it has good health benefits like dark chocolate! Thanks for the giveaway!!! bobandcelia@sbcglobal.net

July 27, 2015 at 9:24 AM



**Barbara Hawk said...**

My favorite chocolate is milk chocolate. But all chocolate is delicious. I will be trying this recipe. Thank you!

July 27, 2015 at 9:27 AM



**Karen said...**

I guess my favorite chocolate would your standard Hershey-type milk chocolate. This recipe sounds yummy and super easy.

July 27, 2015 at 9:43 AM



**Nicole said...**

I love ALL chocolate! Favorite candy bar - Cadbury milk chocolate, favorite cake - triple chocolate mousse cake, favorite ice cream - chocolate, of course! Thanks for posting the recipe for the chocolate cherry bonbons, I'm adding it to my holiday to do list! :- ) nicolev.girldetective@gmail.com

July 27, 2015 at 9:45 AM



**Kathleen Costa said...**

Chocolate? Cherry? Winning combination! I really love the food or drink themed cozy mysteries, especially when recipes, tips, and background ideas are included. It like frosting on a cupcake!  
kat8762@aol.com

July 27, 2015 at 9:45 AM



**Daryl a.k.a. Avery said...**

Okay, Nicole, you've stumped me. I make double-chocolate mousse cake. What is triple??? I'm salivating!!

Kathleen, if you want good drinks, come to my launch party event on Facebook. I've created a bartender's menu and, ahem, I sampled some of the wares last night. To die for!! One is chocolate-based.

Daryl

July 27, 2015 at 10:29 AM



**chelly said...**

Milk chocolate = pecan caramel Bear Paws from Rocky Mountain Chocolate Factory, or my homemade brownies glorified from a box mix.

July 27, 2015 at 10:34 AM



Cartoon of the Day:  
True Crime -  
From Rhymes with Orange:

1 day ago



**Team Building Talk**



Cartoon of the Day:  
Team -

6 days ago

#### About Me



**Janet Rudolph**

I am all about Mysteries, Chocolate and TeamBuilding.

[View my complete profile](#)

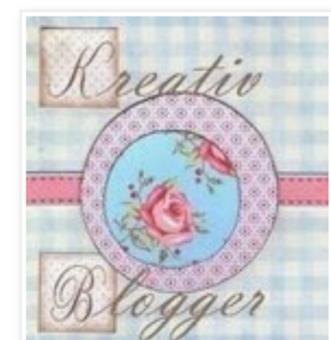
#### CHOCOLATE TEAM BUILDING!

- [TeamBuilding Unlimited: Chocolate TeamBuilding](#)



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#### My Websites

- [Mystery](#)

**Libby Dodd said...**

Favorite? Dark chocolate that has a smooth mouth feel.

This is a great recipe!

libbydodd at comcast dot net

July 27, 2015 at 10:34 AM

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**Nicole said...**

Lo! The bottom layer is basically a flourless chocolate cake, the middle layer is a traditional chocolate mousse, and the top layer is a white chocolate mousse. It is fabulous! I highly recommend trying it, it's very time-consuming to make, but well worth it! :-)

July 27, 2015 at 10:49 AM

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**Janet Rudolph said...**

Nicole, love to see the recipe for your mousse cake!

July 27, 2015 at 10:53 AM

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**Nicole said...**

Sure, Janet! It's actually from America's Test Kitchen (Cook's Illustrated). Instead of copying from my cookbook, I'm going to cut and paste an online link to the same recipe that someone else posted. Here you go: <http://www.annies-eats.com/2010/05/07/triple-chocolate-mousse-cake/> Warning: this cake is rich!!! :-)

July 27, 2015 at 11:15 AM

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**Nicole said...**

*This comment has been removed by the author.*

July 27, 2015 at 11:17 AM

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**Anonymous said...**

Dark Chocolate Truffles with chocolate ganache filling are my favs but this sound very good indeed, since I love cherries with chocolate!

Kathleen Bylsma h5apby@yahoo.com

July 27, 2015 at 11:20 AM

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**Janet Rudolph said...**

Thanks, Nicole

July 27, 2015 at 11:20 AM

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**Nicole said...**

You're very welcome!

July 27, 2015 at 11:22 AM

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**e Kathy said...**

Sorry, guess I have to stick with my most honest answer on this one again. That would whatever chocolate I happen to have at any given time!!! LOL. I just love chocolate!! Goes hand in hand with a good book and my comfy chair.

July 27, 2015 at 11:52 AM

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**Stacy Durnwald said...**

Sounds very yummy, but I'd have to substitute the cherries for raspberries or strawberries!

July 27, 2015 at 12:01 PM

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**Stacy Durnwald said...**

Sounds very yummy, but I'd have to substitute the cherries for raspberries or strawberries!

July 27, 2015 at 12:01 PM

- Murder on the Menu
- TeamBuilding Unlimited

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 **Kaye Killgore said...**

I love all chocolate, maybe dark more than light. I also love this series.

kaye dot killgore at comcast dot net

July 27, 2015 at 12:28 PM

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 **Alicia said...**

I'm not sure that I've run across a chocolate that I didn't like. My favorite chocolate cookbook is an older Hershey's Cocoa book that is pretty sentimental to me.

afarage (at) earthlink.net

July 27, 2015 at 12:59 PM

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 **Peggy said...**

I love anything chocolate, but dark chocolate is my favorite. I also love Fudge made with Eagle Condensed Milk and Nestles Chocolate Chips ... it's fast and easy to make. :)

peggyhyndman(at)att(dot)net

July 27, 2015 at 1:09 PM

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 **Daryl a.k.a. Avery said...**

Nicole, I'm with Janet. Thank you for the link to the recipe, too! Yum!

Stacy, I'm pretty sure this recipe would work with any dried fruit. Don't you agree?

And to all you who posted whatever chocolate is on hand...LOL!!

Love you guys.

DARYL

July 27, 2015 at 1:23 PM 

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 **Michelle F. said...**

I love brownies (I make them homemade) and also chocolate cake. When I go to Starbucks I like to drink a Cafe Mocha. I'm a chocoholic.

catbooks72(at)gmail(dot)com

July 27, 2015 at 4:38 PM

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 **Robyn said...**

I love dark chocolate and brownies. The best are dark chocolate brownies! Thank you for this chance!

areewekidding@yahoo.com

July 27, 2015 at 5:24 PM

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 **Daryl a.k.a. Avery said...**

Alicia, I know the cookbook you're talking about. It's great!

Peggy, that's pretty much the "See's fudge" recipe. I use it, too and then modify. ;)

Michelle, I've never had a cafe mocha. Good, huh? I must try!!

Robyn, dark chocolate brownies. Yes! Need I say more? Of course, I need mine gluten-free, but yes!

~Daryl

July 27, 2015 at 6:59 PM 

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 **B J English said...**

My favorite chocolate desert is chocolate lava cake with vanilla ice cream. Would love to read Fudging the books

Bettyjo.English@gmail.com

July 27, 2015 at 9:37 PM

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 **bookwomen said...**

Any chocolate is fine me. My favorite combos are chocolate and raspberry and chocolate and mint.

July 27, 2015 at 9:46 PM

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 **Pamela Woodfield said...**

I love chocolate EVERYTHING!! Dark chocolate is delicious. My favorite would be Aero which used to be made by Rowntree in England but now I think it's Nestle. You can't buy it in the states sadly, so I settle for Cadbury. I never turn down chocolate cake or brownies either. Yum! Shoot, I may have to make something tomorrow. This discussion is making me hungry. I've never had Bon Bons. Hmm...  
bpwoodfield@gmail.com

July 27, 2015 at 10:59 PM

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 **Marilyn said...**

Anything chocolate...and I am ready to try it. I love the cover of this book too...  
Marilyn ewatvess@yahoo.com

July 27, 2015 at 11:01 PM

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 **Jen Scott said...**

I have a hard time picking just one kind of chocolate so I would go with all of them! :-)  
I do enjoy going to Chocolate Cover Katie's website for recipes (not all of recipes involves chocolate).  
myrifraf(at)gmail(dot)com

July 28, 2015 at 5:35 AM

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 **Gail Fuhlman said...**

Lately, I have been enjoying dark chocolate brownies with caramel on top. But now I have found dark chocolate brownies with cream cheese iced. So what I do is I put the brownie on the bottom and I heat it in a bowl, and than I add a couple of scope of ice cream with caramel topping. Taste so good.

July 28, 2015 at 11:06 AM

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 **Diane Blaser said...**

Lindt chocolate truffles are my guilty pleasure! Give me a Daryl Wood Gerber mystery, an iced coffee and a few truffles and I am in heaven.

July 28, 2015 at 12:52 PM

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 **Diane Blaser said...**

*This comment has been removed by the author.*

July 28, 2015 at 12:59 PM

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 **Daryl a.k.a. Avery said...**

BJ, I love lava cake. I haven't tried to make it now that I'm gluten-free. Hmm. Maybe that's in my future.

Pamela, I haven't heard of Aero, but sounds yummy.

Marilyn, thanks. I love the cover, too!

Gail, chocolate with caramel anything for me. :)

Diane - I love your idea of a guilty pleasure! :)

Thanks to all for chiming in!

Daryl

July 28, 2015 at 2:44 PM 

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 **cheryl smith said...**

I love all chocolate but dark chocolate is my favorite..e-mail is greeneyes2755@yahoo.com

July 28, 2015 at 3:22 PM

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 **stitchkat said...**

Dark chocolate is the best, but I'll relish what I'm offered. Dark chocolate with orange, raspberry, caramel, etc. Yum!

July 28, 2015 at 6:11 PM

 **stitchkat said...**

forgot my email. stitchkat @ gmail . com

July 28, 2015 at 6:13 PM

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**Daryl a.k.a. Avery said...**

Cheryl and Stitchkat, you are obviously in the vast majority who really like dark chocolate. Me, too!!  
Thanks for chiming in!

~Daryl

July 30, 2015 at 8:46 AM 

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**Daryl a.k.a. Avery said...**

Cheryl and Stitchkat, you are obviously in the vast majority. I adore dark chocolate, too.

~Daryl

July 30, 2015 at 8:47 AM 

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**Laura said...**

I love milk chocolate the best with white coming in at a close second. It seems as I am in the minority here but then more milk chocolate for me. Thanks for the chance to win one of your wonderful books.

lauralbert@hotmail.com

July 30, 2015 at 2:16 PM

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**Daryl a.k.a. Avery said...**

Congrats, Laura A! By random number generator, you are the winner of the giveaway. I'll contact you via email.

~Daryl

August 1, 2015 at 8:58 PM 

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