**Cherry Liqueur**

**(**when you are tired of pitting cherries**)**

Fill large sterile canning jar with whole cherries

Leave pits in to add almond-like flavour

Add sugar to taste (1- 1.5 cups dissolved in ¼ cup hot water or cherry juice)

Allow to cool then pour over cherries

Fill jar with vodka – let stand in fridge for 3 months

Drain off liqueur

Colour and taste are amazing

Pit the cherries and use in **Black Forest Cake**

(use a Devil’s Food Cake Mix – in 3 layers)