Cheeky Cherry

Sweet cherry, spice and honey vodka liqueur with a cheeky cherry grin

Cheeky Cherry bursts with playful spirit — a wink in a glass. Ripe cherries soak up the warmth of vanilla, honey, and spice, creating a liqueur that’s both sweet and daring. It’s made for laughter-filled evenings, unexpected conversations, and a touch of mischief that lingers as long as the flavour. Beneath its ruby glow lies a harmony of comfort and flirtation — the deep sweetness of cherries wrapped in a gentle warmth of cinnamon and anise. Each sip ends with a teasing sparkle that invites another — and another smile.

Ingredients



- Vodka – 1 L
- Sweet Cherry – 1 Kg
- White Sugar – 100 g
- Cane Sugar -100g
- Honey – 50g
- Vanilla Stick – ½ stick
- Staranise – 1 star
- Cinnamon – ½ stick
- Cloves – 3
- Black Peppercorns -5

Preparation

1. Wash and pit ripe sweet cherries; lightly crush them to release their juices.
2. Sterilize a large glass jar (2–3 L) and dry thoroughly.
3. Add the cherries, vanilla, star anise, cinnamon, cloves, and peppercorns.
4. Pour in vodka until all fruit and spices are fully submerged.
5. Add both sugars and honey; stir slowly until partly dissolved.
6. Seal the jar tightly and shake gently to mix the ingredients.
7. Store in a cool, dark place (20–25 °C) for 4 weeks, shaking every few days to aid infusion.
8. After 4 weeks, strain the liquid through fine mesh, then filter through coffee paper for clarity.
9. Bottle the liqueur, seal well, and allow it to mature for another 2–3 weeks before serving for a smooth, cheeky finish.

© 2026 Liqueur Alchemy. All rights reserved