



## Chocolate Covered Cherries

*Delicious cake like cookie with cherries covered in a fudge frosting.*

This recipe we believe originated in a local cooking competition in which the winners recipes were published in the newspaper. An old clipping states that Mrs. Wiley submitted this recipe which she had found on a bag of flour. Regardless, the origin, these are always a part of Christmas. We always double or triple the recipe.

Quantity	Ingredients	Preparation Notes	
<b>Dough</b>			
1/2 Cup	Butter or Margarine softened	<b>Dough</b> (May be refrigerated until ready to use) <ul style="list-style-type: none"> <li>● Make dough first.</li> <li>● In a large mixing bowl, cream butter, sugar, egg and vanilla until light and fluffy.</li> <li>● Add remaining ingredients and mix together for about a minute. Dough will be stiff</li> <li>● Shape dough into one inch balls using a heaping teaspoon of dough for each.</li> <li>● Place 2 inches apart on a greased cookie sheet</li> <li>● Push one maraschino cherry halfway into each ball.</li> <li>● When all the cookies are molded, prepare frosting.</li> </ul>	
1 Cup	Sugar		
1	Egg		
1 1/2 tsp	Vanilla		
1 1/2 Cups	Flour		
1/2 Cup	Unsweetened Cocoa (not instant)		
1/4 tsp	Baking Soda		
1/4 tsp	Baking Powder		
1	Jar Maraschino Cherries		
<b>Frosting</b>			
1 Cup	Semi Sweet Chocolate or Mint Chocolate Chips (not milk chocolate) - about 6 oz.		<b>Frosting</b> (use immediately) <ul style="list-style-type: none"> <li>● Melt chocolate pieces and condensed milk in heavy saucepan over low heat.</li> <li>● Add salt and juice.</li> <li>● Stir until smooth</li> <li>● Frost each cherry by spreading one-half teaspoon frosting over each.</li> <li>● Frosting will spread over the cookie slightly while baking.</li> <li>● Bake for 8 - 10 minutes at 350 degrees until puffy.</li> <li>● Store tightly covered.</li> </ul>
1/2 Cup	Sweetened Condensed Milk (not evaporated)		
1/4 tsp	Salt		
1 to 1 1/2 tsp Maraschino Cherry juice			