

CHOCOLATE COVERED CHERRY*

“Recipe by I. St. Sauver”

Ingredients

1 ½ cups all purpose flour
½ cup cocoa
¼ teaspoon salt
¼ teaspoon baking powder
¼ teaspoon margarine
1 cup sugar
1 egg
1 ½ teaspoon vanilla
1 quart pitted wet cherries
6 oz. chocolate bits
½ cup sweetened condensed milk
4 teaspoons cherry juice

Directions

- Mix together first 9 ingredients
 - Shape dough into 1-inch balls
 - Place on un-greased cookie sheet
 - Press thumb in dough
 - Place a cherry in center of cookie
 - Bake at 350 degrees for 10 minutes
 - Cool on rack
- Frosting
- Heat chocolate bits and condensed milk on low heat
 - Stir until chocolate bits melt
 - Stir in 4 teaspoons cherry juice
 - May be thinned with more juice
 - Spoon 1 teaspoon over each cherry on cookie

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