

BELTON ISD – 2015 CANDY RECIPE CONTEST

Recipe Name:

Chocolate Cherry Christmas Mice

INGREDIENTS

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| 1 jar Maraschino cherries with stems | |
| 6 ounces semi sweet chocolate chips | |
| Hershey's chocolate kisses | |
| slivered almonds for ears | |
| 1 small tube red or pink gel icing | |
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Baking

Directions:

Rinse cherries, drain thoroughly, and let dry on paper towels, turning often. The cherries must be dry so the melted chocolate will stick to them. Gently melt the chocolate either in a double boiler or the microwave on a low setting. Dip dry cherries in melted chocolate to completely cover up to the stem. Place on parchment paper and immediately press on chocolate kiss, flat side to the front of the dipped cherry, to form a head. While chocolate is still warm, wedge two sliced almonds between kiss and cherry to form ears. Let cool. Squirt a very small amount of tubed gel icing on either side of kiss point to make eyes.

Servings

10-15

Share what makes this recipe special to you and your family:

This recipe has been a favorite for the past 12 years for my family. We gather around the table and even the youngest son enjoys participating by unwrapping the kisses (and eating a few!). Each year we make a double recipe, package them, and share them with neighbors and co-workers. One year when we were visiting my husband's uncle in Tennessee, he needed a special way to show appreciation to his friends at work, so we made a large batch of Christmas mice. He was so thankful and proud to take the mice and give them as gifts to his friends at work.

Directions: Do NOT include your name or your family name in the title of this recipe. Deliver your recipe and candy samples to the Administration Building Board Room on Monday, December 7th between 7:00 a.m. and 8:00 a.m.

TO BE COMPLETED BY HUMAN RESOURCES – **Recipe #**

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