

## **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

(Download PDF file to save or print)