

# Chocolate cherry mouse

Who is afraid of mice?

Don't call the cats. These will make your kids' taste buds tingle with delight. And, they're so easy to make.

## Ingredients

- 24 maraschino cherries with stems
- 1 cup chocolate or chopped chocolate
- 24 chocolate kisses (kiss type chocolates), unwrapped
- 48 slices almonds
- 2 tablespoons white chocolate chips



A recipe by Elizabeth LaBau

## Preparation

1. Line a baking sheet with a sheet or wax paper. Drain the cherries of their liquid and dry them between two sheets of paper towels.
2. If you have time, place the cherries and chocolate cookies in the refrigerator for about 20 minutes to cool. Having them cold will make the chocolate harder and make assembling the mouse faster and easier. This step is completely optional, though.
3. Melt the coated or chopped chocolate in the microwave, stirring every 30 seconds to prevent overheating.
4. When the chocolate is melted, hold a cherry by the stem and dip it completely into the melted chocolate, pull it out of the chocolate and let the excess chocolate fall into the bowl.
5. Press a chocolate kiss (Kiss chocolate) onto the top of the cherry (opposite the stem end), then place the cherry on its side on the baking sheet. Quickly insert two slices of almond between the kiss and the cherry to mimic mouse ears.
6. Repeat until all the cherries have been dipped and your mice assembled.
7. Melt the white chocolate chips in a small bowl or cup in the microwave. Use a toothpick to sprinkle the chocolate over the kisses to represent the eyes, or place the chocolate in a plastic bag and cut off the corner to act as a makeshift piping bag. If you like, you can also add noses, mouths or other decorations to your mice.
8. Your chocolate mice are now complete! They can be stored in an airtight container at room temperature for up to a week or in the refrigerator for up to two weeks.

## Nutritional information (for 4 mice)

Calories : 138

- |                        |                       |
|------------------------|-----------------------|
| • Total fat : 10g      | • Sodium : 5g         |
| • Saturated fat : 5g   | • Carbohydrate : 12 g |
| • Unsaturated fat : 3g | • Fibres : 3g         |
| • Cholesterol : 1g     | • Protein : 2g        |



(The nutritional information on our recipes is calculated using a database of ingredients and should be considered an estimate)