

## Chocolate “Mouse”

### Ingredients:

- 1 Package Hershey’s Kisses – milk chocolate
- 1 Jar Maraschino cherries – with the stems still attached
- A “handful” of sliced almonds
- 1 cup Milk chocolate chips or half a large milk chocolate candy bar (you know you are going to eat the other half anyway)
- 1 Tablespoon milk
- Red glaze icing (the squeeze tube kind you find in the grocery store)

Drain and pat dry the cherries using paper towels.

Peel the foil wrapping off of the kisses.

Melt the chocolate chips/candy bar half on low heat and mix in the milk. Keep it on low heat to make sure the chocolate stays melted.

Working one at a time, dip a cherry fully in the melted chocolate (don’t dip the stem) and while the chocolate is still soft “glue” the flat side of the kiss to the cherry on the opposite side of the stem (“tail”). These pieces together make up the “head and body”

Take two of the almond slices and place between the kiss and the cherry on the “top” side, again while the chocolate is still soft. These will make up the mouse’s ears.

Place them on wax paper on a cookie sheet and set them in the refrigerator 30 minutes to solidify.

Add glaze icing “eyes” and “nose”.

