



**CHOCOLATE COVERED  
CHRISTMAS MICE  
FROM SPEECHSNACKS**

# Chocolate Covered Christmas Mice



## Ingredients:

1 jar maraschino cherries with stems

1 bag Hershey's kisses

sliced almonds

white decorating icing for eyes

## Directions:

Cover cookie sheet with wax paper. . Rinse and drain cherries. Pat dry with paper towels. Check for pits and remove if found.

Unwrap 2 Hershey Kisses for every mouse you plan to make. Place 1/2 in bowl, and reserve the other 1/2. Microwave for 45 seconds or melt the kisses in a double boiler.

Holding the cherry by the stem, roll into chocolate, fully coating. This will become the body. Push a Hershey kiss from the reserve pile onto the front of the cherry to make the head.

Place on cookie sheet. The melted chocolate should hold the kiss onto the body. Continue until all cherries are coated and have heads.

Place 2 almond slices onto the mouse between the Hershey kiss and the cherry to make the ears. Make eyes with the icing.

Place in fridge until chocolate hardens.