



• Chocolate Cherry Mouse

A recipe from Elizabeth LaBau

Who is afraid of mice?

Don't call the cats. They will make your children's taste buds wriggle with pleasure. And they are so easy to do.

What you will need

- 24 maraschino cherries with their stems
- 1 cup of chocolate or chopped chocolate
- 24 chocolate kisses (Kiss type chocolate), unwrapped
- 48 slices of almonds
- 2 tablespoons of white chocolate

How we do it

1. Line a baking sheet with a sheet or waxed 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 the assembly of the mouse faster and easier. This step is completely optional, however.
3. Melt the coated chocolate or chopped chocolate in the microwave, stirring every 30 seconds to avoid overheating.
4. When the chocolate is melted, hold a cherry by the stem and dip it completely into the melted chocolate, remove it from the chocolate and let the excess chocolate fall into the bowl.
5. Squeeze a chocolate kiss (Kiss type chocolate) on top of the cherry (opposite the end of the stem), 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 the mouse's ears.
6. Repeat until all the cherries have been soaked and your mice are 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 out the corner to act as a makeshift piping bag. If you wish, you can also add noses, mouths, or other decorations to your mice.
8. Your chocolate mice are now finished! They can be stored in an airtight container at room temperature for one week or in the refrigerator for up to two weeks.

Nutrition Guidelines (per serving)Calories 827

Total fat	57 g
Saturated fat	32 g
Unsaturated fat	18 g
Cholesterol	7 mg
Sodium	28 mg
Carbohydrates (about 5g per mouse)	67 g
Fibres	15 g
Proteins	12 g

(The nutritional information on our recipes is calculated using an ingredient database and should be considered an estimate. Individual results may vary.)