

## **Chocolate Covered Cherries (Carol Gibbons)**

1 lb. pkg. chocolate chips  
1 jar maraschino cherries, well-drained  
3 T. butter or margarine  
1 t. vanilla  
½ c. light corn syrup  
dash of salt  
1 lb. powdered sugar

Basic Fondant: Mix butter, vanilla, corn syrup, salt, and powdered sugar. Knead on wooden surface until creamy.

Melt chocolate chips in top of double boiler. For each cherry, flatten a small amount of fondant, wrap around cherry (no openings). When all cherries are covered, refrigerate (they should be quite cold before being dipped.) Drop cherries, one at a time into the chocolate-swirl; lift out with 2 forks, shaking off excessive chocolate. Place on waxed paper on cookie sheet to dry. Store in cool place. Makes 48 pieces. If allowed to stand for several days, they will form juice inside. Small amount of paraffin can be added to the melted chocolate if desired.