



Cherry Cashew Chocolates

Michigan cherries with dark chocolate are so delicious

*Special **Heart** Stars – Dark Chocolate and Cinnamon*

1/2 cup dried sweet cherries

3/4 cup chopped dates

3/4 cup whole raw cashews

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon vanilla or favorite brandy flavoring

Dark Chocolate Chips – about 3/4 cup, melted or melting chocolate

Garnish: gold sprinkling sugar

Place cherries and dates in microwave safe bowl; cover with water. Cook in microwave on high power for 1 minute. Let rest 15 minutes. Drain off

liquid and any sugar that was on the fruit. Dry on paper towels to remove excess moisture.

Place cashews, cinnamon, and salt in food processor, process until finely ground. Add the drained fruits and vanilla; process again until sticky dough forms. Remove dough to bowl.

Use 1/2 Tablespoon to scoop and then roll between hands to make ball shapes. Arrange on parchment lined pan; place in freezer to chill about 30 minutes or can be rolled into balls.

In a microwave safe bowl, melt chocolate using 50% power for 2 to 3 minutes or until melted. Stir until smooth. Coat candies with chocolate; place on parchment paper to dry; sprinkle with golden sugar if desired. Serve in small candy cups. Yield: 16 candies

About the Recipe: These sweet little candies have a fruit and nut filling and are covered with dark chocolate. They are easy to make and can be stored in a plastic bag in the refrigerator. We like to sprinkle them with a touch of gold sprinkling sugar.