

Christmas Mice

Maraschino Cherries (THEY MUST HAVE STEMS!)
Chocolate Kisses
Almond slices
Chocolate bark (this is candy coated melting chocolate)
Red icing tube (thin works best)

***Melt chocolate bark in the microwave on 80% power 'til melted through. Take cherry by stem and coat in chocolate. Quickly lay on Wonder Mat and add a Chocolate kiss to it...the flat end should be against the chocolate covered cherry, with the point of the kiss facing outward...it will resemble the body of a mouse if positioned correctly.

Then before the chocolate dries, place 2 almond slices between the chocolate and the kiss to form the ears.

Then simply squeeze a nose tip and 2 eyes with the thin red icing tube. THEY ARE SO ADORABLE!

MERRY MOUSEMAS!!!

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