CHERRY BLOSSOMS
Submitted by Jean Lynds (Class of ’90)

“These are quick and easy to make. They are quite a hit with chocolate lovers! It’s fun to mix and match the surprise inside. Sometimes I swap the cherries for almonds, peanut butter cups or even M&M’s.”

INGREDIENTS
Maraschino cherries
1 package semi-sweet chocolate chips
1 package salted caramel chips or butterscotch chips
1 package sweetened medium dessicated coconut

DIRECTIONS
1. Put chocolate chips and salted caramel chips in a microwave safe bowl.
2. Microwave on 60 per cent power level for approximately three minutes or until chips have melted. Stir chocolate and butterscotch chips until mixture is smooth.
3. Add package of coconut and mix well into chocolate mixture.
4. Put a spoonful of the mixture into mini muffin trays. Place cherry in middle and fold chocolate mixture over top of the cherry.
5. Refrigerate until firm. Make 24–30 cherry or almond blossoms.