

# Daisy Cakes

## DIY - CHOCOLATE COVERED CHERRIES

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### INGREDIENTS

- 1 16 oz jar Maraschino Cherries w/stem
- 1 cup mini semisweet chocolate chips
- 1 teaspoon canola oil

### DIRECTIONS

1. Line an 11 x 15 x 1-inch jelly roll pan with wax paper.
2. Drain the cherries and dry them on a paper towel. Set aside.
3. In a heat resistant glass bowl, melt the chocolate chips and canola, 30 seconds at a time. Stirring well until melted and smooth.
4. Dip the cherries into the chocolate and place on wax paper to harden. Refrigerate until ready to use.

