

# Tasty Mice

For some families, these little critters are a Halloween tradition, but they can also be a great classroom party treat. (Save the recipe, and you can make them again at Christmas, too!)

Makes approximately 24 mice  
Preparation time: 30 to 45 minutes

12 oz. semisweet chocolate

1 tsp. butter

2 oz. paraffin, chopped (also called canning or baking wax, found by the canning supplies in your supermarket)

10 oz. jar maraschino cherries with stems, drained and dried

*Tip: Make sure they are really, really dry or the chocolate won't stick to them*

1 bag Hershey's Kisses (you can even use the regular and white chocolate swirled ones if you want your mice to have crazy swirly heads)

Small bag sliced almonds

1 tube red icing



1. Melt and blend semisweet chocolate, butter and paraffin in microwave on low until smooth.  
*Tip: About every 20 seconds, stop the microwave and stir your mixture to avoid burning it.*
2. Using the stem as a handle, dip a dry maraschino cherry into the melted chocolate mixture and completely cover the cherry, leaving the stem free. Place the cherry on a cookie sheet lined with wax paper. While chocolate is still soft, press the bottom of an unwrapped chocolate kiss to the bottom of the dipped cherry (opposite the stem) to form a head.
3. Wedge 2 almond slices between the cherry and the chocolate kiss to make the ears.
4. Repeat with remaining cherries. If the chocolate mixture starts to harden, just pop it back in the microwave for a few seconds until it softens again. Let mice cool.
5. Use red icing to add 2 dots to your mouse faces for the eyes.
6. Serve on a plate lined with wax paper to prevent them from sticking.