**Chocolate Covered Cherries**

Begin with a purchased mold (C.C.) designed for cherries. Start by coating the inside of the mold with melted chocolate (C.C.). Be sure that it is thick enough to prevent any breakage later. Put the mold into the freezer to set up. Prepare the cream filling as follows:

1 pkg. Fondant Sugar (C.C.)

1 tsp. Invertase (C.C.) - Used if you want a cordial style taste

Cherry Juice, enough to get the consistency you want

Bring the coated mold out of the freezer, drop a cherry into the mold and then fill with cream, be sure to leave room to cap off with a layer of chocolate. Cap off with melted chocolate to seal and gently tap mold to level out the bottoms. Put into the freezer to finish setting the chocolate. Bring out of the freezer and gently turn over to release candy out of mold.