

**Appetizers**

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# **Chocolate Cherry Nut Clusters**

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**Preparation Time: 25 minutes**

**Chill: 30 minutes**

**12 ounces white baking pieces**  
**1 cup dried tart cherries, chopped**  
**1 cup salted mixed nuts, coarsely chopped**  
**chopped dried cherries (optional)**  
**crumbled graham crackers (optional)**

In a large saucepan over low heat, melt the white pieces until smooth, stirring frequently.

Add in the chopped dried cherries and mixed nuts. Stir to combine.

Drop the mixture by heaping tablespoons onto a waxed paper-lined baking sheet.

Sprinkle with additional chopped dry cherries and crumbled graham crackers, if desired.

Chill for 30 minutes or until set.

Yield: 25 to 30 clusters

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Per Serving (excluding unknown items): 1311 Calories; 80g Fat (50.4% calories from fat); 28g Protein; 149g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 558mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 8 Fruit; 14 Fat.