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## Treat Time

## Cherry Chocolate Chip Hearts

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**Prep Time:** 5 minutes  
**Cook Time:** 30-35 minutes  
**Cooling Time:** 10-15 minutes



**Ingredients:** 2-3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1-3/4 cups sugar  
1/2 cup butter (melted)  
3 eggs  
1 teaspoon vanilla  
3/4 cup milk  
3/4 cup sour cream  
2 cups maraschino cherries (well drained)  
1 cup chocolate chips  
Cherry Juju Hearts or candy of your choice  
Frosting of your choice

**Instructions:** Preheat oven to 400 degrees F. Mix all the dry ingredients in a large bowl. Add melted butter and mix until crumbly. In a separate bowl, whisk together, eggs, vanilla, milk and sour cream. Fold liquid into dry mixture. Gently stir in maraschino cherries and chocolate chips (batter will be lumpy). Spoon into a prepared (greased and floured) jelly roll pan. Bake for 5 minutes at 400 degrees F. Turn oven temperature to 350 degrees F and bake an additional 25 minutes or until the center springs back on touch. Cool in pan for 10–15 minutes.

Treat Time: Let children cut into heart shapes with cookie cutters. Frost with your choice of icing (works best if slightly warmed) and top with cherry Juju hearts or candy of your choice.