

Fudge Chocolate-Cherry Bites

Served at Dicey Dames Bunco by Dee C.

Ingredients

- 1 1/4 cups sifted powdered sugar
- 1/3 cup unsweetened cocoa
- 1/2 teaspoon espresso powder
- 1/8 teaspoon salt
- 2 large egg whites
- 1 1/2 teaspoons vanilla extract
- 1/2 cup dried sweet cherries, coarsely chopped
- 1/2 cup chopped pecans or walnuts
- Cooking spray

Directions

1. Preheat oven to 300°.
2. Combine first 6 ingredients in a large bowl. Beat with a mixer at low speed until combined. Beat at medium speed 2 minutes. Stir in cherries and nuts.
3. Spoon 1 level tablespoon batter into miniature muffin cups coated with cooking spray. Bake at 300° for 16 minutes or until puffed and crisp on top.
4. Let stand 2 to 5 minutes before removing from pan. Cool on a wire rack. Note: Store in an airtight container up to 2 days.