

## BAKED GOODS

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### FLAMING HEARTS

#### (FLAMMENDE HERZEN)

- 8 tablespoons (or 1/2 cup) margarine
- 8 tablespoons (or 1/2 cup) butter  
(If you just use margarine cookies will be much softer.)
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 2/3 cups flour
- 2 teaspoons lemon juice
- 4 oz. sweet chocolate
- 3 teaspoons heavy whipping cream
- 4 oz. chocolate flavored candy mix

Beat the butter and margarine with the sugar until creamy. Add the egg and vanilla extract, beating it until creamy. Stir in flour and lemon juice. Fill the cookie press or pastry bag with the mixture and form hearts on a greased cookie sheet. Bake in a preheated oven at 375° for 10-14 minutes until light brown. Place cookies on a rack. For the fudge melt 4 oz. of sweet chocolate in a double boiler and add 3 teaspoons heavy whipping cream, stirring until mixed. Set aside to cool. After cookies are cold spread some fudge on the bottom of one cookie and place another cookie on top. Melt the chocolate flavored candy mix and dip the point of the cookies into the chocolate. Place on a rack to cool.

Makes approximately 14-16 cookies

**NOTE:** Instead of making the fudge you can use a Hazelnut Spread with cocoa which you can use right out of the jar. You can find this in the peanut butter section in grocery stores.

