

# Chocolate Cherry Logs

written by The Recipe Exchange | November 17, 2014

## **Ingredients**

3 cups (18 ounces) semi-sweet chocolate chips  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
1 (6-ounce) container candied cherries, chopped (about 1 cup)  
1 teaspoon almond extract  
1 1/2 cups slivered almonds, toasted and chopped

## **Directions**

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND®. Remove from heat. Stir in cherries and extract. Chill 30 minutes.

Divide in half; place each portion on a 20-inch piece of wax paper. Shape each into 12-inch log. Roll in nuts. Wrap tightly; chill 2 hours or until firm.

Remove paper; cut into 1-1/4-inch slices to serve. Store leftovers covered in refrigerator.