



Chocolate Heart Cut Outs

8 ounces milk chocolate



Spray 8 x 8 inch baking pan with spray and line with waxed paper. Place the chocolate in a microwave safe bowl and cook on high for 1 minute and then stir. Continue cooking at 30 second intervals until the chocolate is completely melted and smooth. Be sure to stir after each 30 seconds. Allow to cool about five minutes. Spread the chocolate mixture in the pan. Place in the refrigerator for 10 minutes or until the chocolate is firm but still pliable. Remove from refrigerator and place on a flat surface. Use heart shaped cookie cutters to cut out the solid chocolate heart shapes.

