

# Marshmallow Tarts

## Base:

1 1/2 cups flour

2/3 v butter

1 tablesp icing sugar

## Filling

25 large marshmallows

1 banana mashed

15 glazed cherries chopped & well drained

## Topping:

1/4 cup cocoa

1/4 v butter

1/4 cup milk

1 cup sugar

To prepare base: melt flour, butter & i. sugar  
into crumb press in small tart pan & bake  
at 325° F. until golden brown. 10-15 mins.

Melt marshmallows in top of double  
boiler - add washed bonnet cherries  
fill tart shells & let set.

Combine topping ingredients in saucepan &  
bring to a boil. Stop stirring, reduce heat &  
boil 2 mins. Beat while cooling. When  
thickened spoon over each tart & top with  
1/2 cherry.

24 to 30 small tarts.