Chocolate Covered Cherries

From the Idalia cookbook

100 maraschino cherries with stems, drained and dry

1 stick melted margarine

1 can condensed milk

1 2lbs pkg powdered sugar

Chocolate bark

Mix margarine, milk and sugar to make dough. Wrap dry cherries with dough and place on cookie sheet, freeze for 30 min.

Melt bark on low. Dip frozen cherries in bark. Place on wax paper on a cookie sheet and re-freeze. Store in fridge for a minimum of 6 wks.