

# Chocolate Filled Bon Bons

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## **Yield: 40 Bon Bons**

*1 cup Crisco  
1/2 cup unsifted  
confectioner's sugar  
1 teaspoon vanilla  
2 1/4 cups sifted flour  
1/2 teaspoon salt  
1 box (4-1/2 ounce) milk  
chocolate stars*

Preheat the oven to 375 degrees.

In a bowl, cream the Crisco and sugar. Blend in the vanilla. Add the flour and salt. Mix until blended.

Wrap about two teaspoons of dough evenly around each chocolate star.

Bake for 10 to 12 minutes on an ungreased cookie sheet. (Cookies will brown on the bottom only.)

Cool briefly. Remove to wire racks to cool completely.

Frost or decorate as desired.

Per Serving (excluding unknown items): 954 Calories; 3g Fat (calories from fat); 27g Protein; 199g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 1071 Sodium. Exchanges: 13 Grain(Starch).