Chocolate-Cherry Paninis

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Chocolate and cherry are a no-brainer, but combined with a bit of peanut butter and smeared into a warm panini? It's an unexpected match made in heaven.

Ingredients:

cup fresh cherries, pitted, halved
tablespoons peanut butter
tablespoons chocolate chips
tablespoon milk
slices bread of choice

Directions:

1. Place peanut butter, chocolate chips, and milk in a small saucepan. Heat over low until chocolate has melted, 2 to 4 minutes, stirring constantly to mix. Remove from heat.

2. Smear 2 tablespoons on chocolate mixture onto one slice of bread; top with 9 to 12 cherry halves. Top with another slice of bread and cook in Panini press or on grill until nicely browned and melted on the inside, 2 to 4 minutes. Repeat with remaining bread for other sandwich. Slice and serve warm.

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