## Chocolate Dipped Xpy

What you need

(Or any other fruit, like Bananas, Strawberries or Pears)

(about 2 to 3oz per Apple | White | Milk | Dark ) Chocolate

Wooden Popsicle Sticks (or wooden Dowels for Cakes)

(I used Coconut Shred) Sprinkles

1. Wash the apples, scrab them, cut out any ugly parts and the bottom leaves and the stem of the apple. Dry them really well.

2. Stand the apples up and push the Popsickle Sticks all the way through the apple. There should be plenty of Stick still sticking out of the top to hold them nicely.

3. Melt your chocolate with your prefered Method.

4. Get a baking sheet out, line it with Parchment or Baking Paper.

5. Take your apples, dip them into the chocolate and swirl them around to make sure every side got enough chocolate, you can help with a Spoon. Tap the Apples with the sticks at the rim of the bowl to drip of the excess.

6. Put them on your baking sheet to dry. While they are still wet, add your Sprinkles or any other Decorations so they will stick to the Chocolate.

How to make a Snowman

White Chocolate & Dark Chocolate Coconut Shavings Two Apples and 1/2 Apple 2 Wooden Dowels Round Black Chocolate Drops or M&MS



1. Repeat Step 1 from above.

2. Take the two apples, cut of the bottom of the Bottom Apple to make it stand evenly. Sit the second apple on top, use your wooden Dowel and Push through both of the apples so they sit tightly, a little bit of the Dowel has to stick out of the Top of the two Apples. Push the Half apple on top to give it a Hole so you know where to stick it later.

3. Take the Half apple back off.

4. Melt your White Chocolate first.

5. Repeat Step 5 and Step 6 from above. Add the candies as Eyes, Nose and Buttoms for the Snowmans.

6. For the Hat of the Snowman, melt the Dark chocolate, dip the 1/2 Apple and put it on your baking sheet. With a Spoon add a puddle around Apple to make it look like a brim. Sprinkle Coconut Shavings on top, maybe add a little Fondant leave and let dry. 7. When the Hat is dried, put it on your

Snowman and glue with a tiny amount of melted Chocolate.

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