Chocolate Dipped Fruit

Ingredients:

1 package semi-sweet chocolate chips

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://www.groceryshopforfree.com/free-chocolate-dipped-fruit-today-only/&ei=VUgRVdmyIISFyQSvnIK4DQ&bvm=bv.89184060,d.aWw&psig=AFQjCNHXJPECoo2P6Wal3tkBH-9PNPTSPQ&ust=1427282386758650)Assorted fruits, washed, stems removed, peeled (if necessary) (strawberries, grapes, bananas, clementines)

Optional (decorations):

½ cup white chocolate chips

Oreo cookie crumbs

Graham cracker crumbs

Mini chocolate chips

Sprinkles

Food dye (if changing the color of white chocolate)

Directions:

1. Line a cookie sheet with wax paper or parchment paper. Set aside.

2. Assemble fruit as directed (see above). Pat dry with a paper towel- this is very important because chocolate will not stick to wet fruit.

3. Fill a saucepan one-third full of water and bring it to the boil, then reduce heat to medium. Put the chocolate into a heatproof metal bowl and place it over the water in the saucepan to melt slowly. Stir constantly as chocolate melts.

4. Dip fresh fruit in melted chocolate, shaking off excess. Decorate (if desired) and place on lined cookie sheet.

5. Refrigerate to harden for at least 30 minutes before serving.