

# Chocolate Dipped Treats

Quickly and easily create a variety of delicious treats by dipping fruit, candy centers or other treats into melted chocolate.

## Tempering Chocolate

If you wish to use real chocolate, it will need to be tempered. Please see handout on Real Chocolate for full instructions.

## Melting Candy Coatings

Confectionary candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color.

**Microwave Method:** Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

**Double Boiler Method:** Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy coating.

## Suggested Items For Dipping

After dipping any of the centers, place them on waxed paper to set up. It is best to use candy dipping tools to remove the items from the candy coating. It makes it so much easier than using a toothpick or fork. We suggest using a candy dipper and a cookie scoop for uniformed sized balls (be sure to roll balls after scooping).

**Firm Redi Centers:** There are several flavors of centers that are ready-to-use. Some flavors include: peanut butter, maple, chocolate cream, lemon plus many more. Roll into balls, or use cookie scoop. Place a ball into the melted candy coating, lift ball out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper. Add dry fondant if a bit too soft for rolling.

**Pretzels:** Simply hold on to one end of the pretzel stick, dip 3/4 of the pretzel in melted candy coating. Let excess candy coating drip back into pan. Place on waxed paper.

**Peanut Butter Logs:** These are delicious ready-to-go mini bars. Immerse a log into the melted candy coating, lift log out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Toffee Bars:** Place a bar into the melted candy coating. Lift bar out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Ritz® Treats:** Add 15 drops of peppermint oil to melted cocoa dark coating. Place a Ritz® cracker into the melted candy coating. Lift cracker out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Nuts:** Place nuts into melted candy coating and lift out with candy dipper. Let excess candy coating drip back into the pan. Drop the dipped nuts onto waxed paper. Use the dipping fork to separate each nut.

**Chocolate Covered Cherries:** Mix up one package of dry fondant. Form a small amount of fondant around a maraschino cherry. Let set until fondant crusts. Drop fondant covered cherry into melted candy coating. Lift out with candy dipper. Let excess candy coating drip back into pan. Place on waxed paper. \*Note- The fondant should liquefy in a few days.

**Strawberries:** Hold by stem and dip into melted candy coating. Place on waxed paper. When dry, serve immediately.

**Peanut Butter Balls:** Combine 1 cup peanut butter, 1 stick softened butter, 1½ cup powdered sugar, 1/4 cup corn syrup. Mix well. Roll into balls, or use cookie scoop. Place a ball into melted candy coating. Lift ball out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Coconut Bon Bons:** There are a variety of prepared coconut centers with different textures. Simply roll into balls, or use cookie scoop for uniformed size. Place a ball into the melted candy coating. Lift ball out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Dry Fondant:** Dry fondant is a powder that you add whipping cream or milk and butter to achieve a delicious cream center. Add flavoring and coloring to get a variety of different centers. Simply roll into balls, or use cookie scoop. Place a ball into the melted candy coating. Lift ball out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Chewy Caramel:** Peter's makes a delicious prepared caramel. Cut chunks of caramel and shape. Place chunks into the melted candy coating. Lift out with candy dipper. Let excess candy coating drip back into the pan. Place on waxed paper.

**Graham Cracker:** Place a cracker into the melted candy coating. Lift cracker out with candy dipper. Let excess coating drip back into pan. Drop the dipped cracker onto waxed paper.

**Dried Fruit:** Hold on to one end of the dried fruit. Dip 3/4 of the fruit in melted candy coating. Let excess candy coating drip back into pan. Place on waxed paper.

