

# Dipped Dried Fruit

## INGREDIENTS:

- Dried Fruit (we used apricots & pineapple)
- Bright White Candy Coating
- Cocoa Dark Candy Coating
- Desiccated Coconut



## TOOLS FROM CKSA:

- Spatula
- Parchment Paper
- Gloves
- Tipless Bags
- Scissors

## DIRECTIONS:

1. Begin by melting a small amount of bright white candy coating & cocoa dark candy coating in the microwave, stirring between each interval-- 30 second intervals work best.
2. Once melted, place parchment paper down on your work surface for easy clean-up.
3. Dip the dried apricots, or other dried fruit, in the melted cocoa dark coating. If desired, sprinkle with desiccated coconut while the coating is still wet.
4. Dip the dried pineapple, or other dried fruit, in the melted super white coating. If desired, drizzle with melted cocoa dark coating that is in a tipless bag.
5. Once all of the fruit is dipped, allow them to set at room temperature for 10 minutes.
6. Carefully remove pieces from parchment & use a clean pair of scissors to trim off excess coating.
7. Store in an air-tight container for up to 3 weeks.