

Chocolate covered fruit is a good healthy treat but the idea of melting chocolate makes even the most experienced baker or cook cringe. There is so much that needs to be done to the chocolate in order to be sure it melts and sticks to the item properly. Plus chocolate is very expensive to buy in it's dry state. I do not normally promote a brand or product but in this case Smucker's and others make a great ice cream topping that can be used for coating fruit and is fairly inexpensive and it comes in chocolate and caramel. It also hardens when it dries so it gives the fruit a nice crackle crunch. Below is the way to make chocolate or caramel covered fruit or all kinds but the key as in all cooking is have fun and use your imagination:

Ingredients:

- 1) Toothpicks, plastic knives or spoons, coffee stir sticks or any other item that you have laying around the house for holder or just make them little finger bites.
- 2) Fruits-bananas, strawberries, melon of any kind, pineapple, apples, oranges or if you really want to get creative try vegetable. Heck anything tastes good with chocolate on it. Try one and see how it goes.
- 3) Pre-made ice cream topping such as Smucker's, Reese's or even Hershey's.
- 4) Toppings to add such as chopped nuts, sprinkles, coconut in bowls.
- 5) Cookie sheet lined with wax paper if you have it or not if you don't mind washing up after. Me I tend to try to not make more work for myself.

First put all of your toppings in separate bowls including the chocolate, caramel or fruit syrup, get cookies sheets ready.

Cut fruit into any size that suits your fancy.

If you want to put them on toothpicks or holders put them in the fruit.

Dip the fruit into the syrup topping then in the sprinkles or nuts. Set on the cookie sheet until it dries.

Refrigerate or put in freezer for about 30 minutes or eat right away. If there are any leftovers leave on cookie sheet until frozen an hour should be long enough and put in small sandwich bags to eat later.