

Orange-Infused Chocolate Covered Fruit



Fresh fruit is extra delicious with this orange-infused chocolate.

Total time: 15 minutes

Yields: 24+ pieces

Ingredients

About 1 lb. fresh berries and peeled/sliced fruit (I used strawberries, kiwi and pears)

8 oz. semi-sweet chocolate morsels

1 tsp. orange zest

Heavy cream or unsalted butter (optional - if the mixture gets too thick)

Instructions

- Place a piece of parchment paper (or foil or wax paper) onto a large baking sheet.
- On a separate plate, place all the prepared berries and fruit.
- In the bowl of a double boiler over low simmering water, add the chocolate and zest; stir until the chocolate is melted.
- Dip each piece of fruit into the chocolate (about three-quarters of the way up the fruit), then shake off excess and place on the baking sheet. (Note: If the chocolate starts to get too thick,

add some heavy cream or a little bit of unsalted butter.)

- Refrigerate about 20 minutes or until the chocolate hardens.
- Remove from the baking sheet and keep the fruit in a covered container until ready to serve so the chocolate does not turn whitish.

Note: These sweet treats are best served the same day they're made!

For more delicious recipes, visit Nicole's blog, MyDeliciousBlog.com.