

# LET'S MAKE IT!

## Miraculous Chocolate-Covered Fruit



### Tools

- Parchment paper
- Baking sheet
- Microwave-safe bowl
- Rubber spatula
- Toothpicks
- Plastic sandwich bag
- Cup
- Scissors
- Food thermometer (optional)

### Ingredients

- Bittersweet or dark chocolate chunks or disks
- Strawberries sliced into 1/4-inch rounds
- Kiwis sliced into 1/4-inch rounds

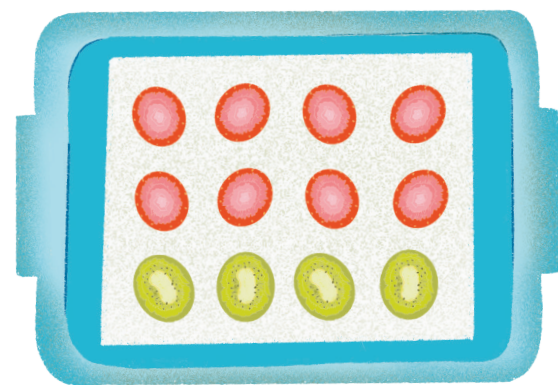
### Eco tips!

Reduce waste by composting your fruit scraps



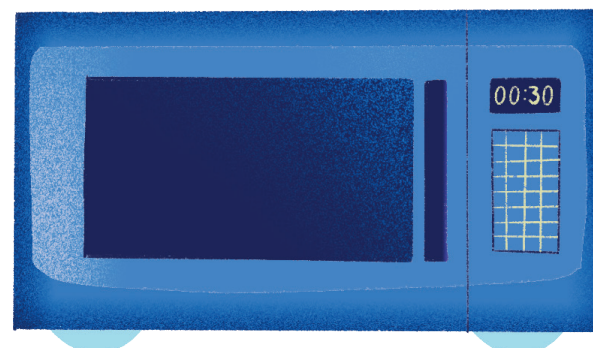
Ask an adult to help you with this project

### Step 1



Arrange fruit slices on a parchment paper-lined baking sheet and pat them dry.

### Step 2



Put chocolate in a microwave-safe bowl. Microwave at 50% power, stirring every 30 seconds until almost fully melted. Then stir well to melt any remaining lumps.

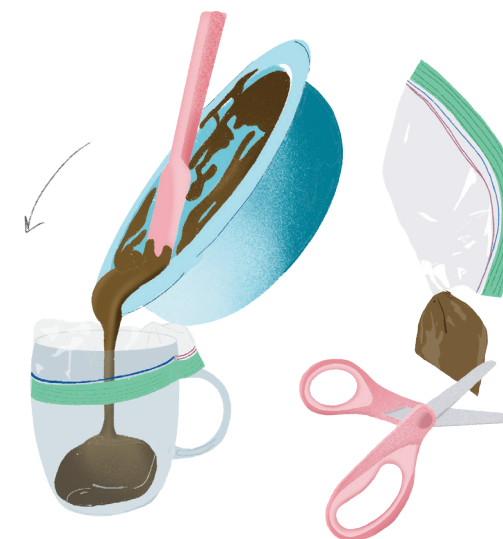
### Step 3



Cool the chocolate until slightly cold to the touch (86-90°F if you have a thermometer). Remember to stir the chocolate frequently as it sits.

**Tip:** If the chocolate starts to harden, put the bowl in a bigger bowl of hot water, ensuring no water gets into the chocolate. Or use a hair dryer on low to warm up the chocolate bowl.

### Step 5



To put Cat Noir paw prints on your kiwi slices, make a mini piping bag using a plastic sandwich bag. Insert a corner of the bag into a cup, fold the opening over the edges of the cup, and pour

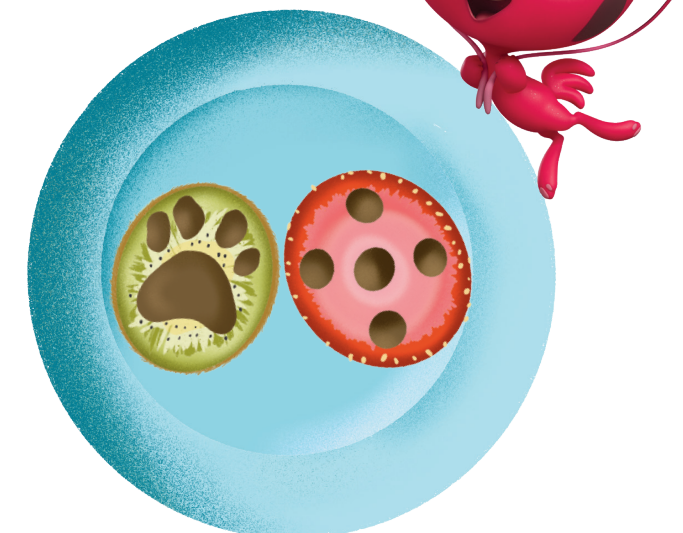
Securely twist the bag closed and cut a tiny hole in the corner with scissors. Then pipe away!

### Step 4



Dip the tip of a toothpick into the melted chocolate to add Ladybug spots to your strawberry slices.

### Step 6



Put your baking sheet of chocolate-covered fruit slices in the refrigerator for at least 15 minutes, then enjoy! Don't forget to share with friends at the next holiday party.