



Chocolate-Dipped Fruit



Set-up

- Lollipop sticks
- Small bowls and spoons
- Small plates
- Heatproof containers
- Chocolate chips
- Heavy cream
- Cut-up fruit (bananas, berries, apples, pears, orange slices)

Recipe/Activity Directions

1. An adult should combine the chocolate chips and heavy cream in a heatproof container -- you'll need about 3 tablespoons of cream for every cup of chocolate chips.
2. Melt the chocolate and cream gently together. In a microwave, start with 1 minute, then stir and continue heating for 30 seconds at a time, stirring after each interval, until the mixture is smooth and pourable. (You can add a little more cream if it's too stiff.) If not using a microwave, we recommend using a double boiler and stirring the mixture frequently.
3. Pour each child their own small bowl of melted chocolate ganache.
4. Show the children how to dip pieces of fruit in the chocolate. If there's any difficulty grasping certain fruits, help them use the lollipop sticks to skewer the fruit and dip it into the chocolate.
5. Have the kids place their dipped fruit on plates for serving.