***Chocolate Covered Goodies***

Ingredients

2 ½ cups Milk Chocolate Melting Wafers

2 ½ cups White Chocolate Melting Wafers

Goodies:

Pretzels

Long-Stem Strawberries

Maraschino Cherries with Stems

Apricots

Raisins

Peanuts

Marshmallows

Anything else you may like…

1. Line a sheet tray with parchment paper. In a microwaveable bowl, put 2 cups of each of the chocolate wafers.
2. You now have to temper the chocolate. If you just melt it, it will turn gray or not harden at all. Microwave for 30 seconds. Remove and stir with a rubber spatula.
3. Keep repeating the process until almost completely melted.
4. Take the other ½ cups of each of the chocolate and stir vigorously into the melted chocolate. This will bring down the temperature and melt the rest of the chocolate.
5. Now, with any combination of the ingredients you want, dip and coat them into the chocolate and place them onto the lined sheet pan. Then, place into the fridge to harden for about 5-10 minutes.