



Summer Fruit dipped in Chocolate

What could be more delicious than delicious summer fruit as a snack? A piece of summer fruit dipped in chocolate! Make delicious creations of fruit dipped in chocolate with this recipe from FunCakes. Then decorate your creations with different kinds of sprinkles and make it your own! Perfect as a summer activity with kids and as a treat!

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350 g

F30105
€11.60



FunCakes Deco Melts -Light Blue- 250g

F25160
€4.45



FunCakes Deco Melts - Raspberry Flavour- 250g

F25315
€4.60



FunCakes Nonpareils Discomix 80 g

F51565
€2.65



FunCakes Flower Mix 60 g

F52045
€3.40



FunCakes Confetti Spring 60 g

F52015
€3.40



FunCakes Sprinkle Medley Happy 65 g

F51290
€3.15



FunCakes Sugar Strands Pastel 80 g

F52195
€2.55



FunCakes Candy Choco Confetti 80 g

F51955
€3.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.75



Scrapcooking Digital Food Thermometer

SC5179
€22.80



PME Wooden Lolly Sticks pk/50

LS175
€2.05

Ingredients

- FunCakes Chocolate Melts Dark 350 g
- FunCakes Deco Melts Mango Flavour
- FunCakes Deco Melts Raspberry Flavour
- FunCakes Deco Melts Orange Flavour
- FunCakes Deco Melts Light Blue
- FunCakes Flower Mix
- FunCakes Nonpareils Disco Mix
- FunCakes Confetti Spring
- FunCakes Sprinkle Medley Happy
- FunCakes Candy Choco Confetti
- FunCakes Sugarstrands Pastel
- Coconut rasp
- Banana's
- Pineapple
- Watermelon

Supplies

- Wilton Parchment Paper
- PME Wooden Lolly Sticks
- Scrapcooking Digital Food Thermometer

Step 1: Clean the fruit

Clean and slice the pineapple and watermelon. Then pat it dry so that the chocolate sticks well to the fruit. Leave the fruit under kitchen paper until use so the fruit gets really dry. If you don't do this, the melted chocolate and deco melts won't stick well.

Step 2: Melt the chocolate melts

Melt 280 grams of the FunCakes Chocolate Melts pure in the microwave, as directed on the package. When the chocolate is completely melted, add the rest of the chocolate melts and let it dissolve in the warm chocolate. Then you are going to temper the chocolate so that it hardens nicely and becomes shiny after setting. Put the thermometer in the chocolate and stir occasionally until the temperature drops to 31 degrees.

Step 3: Dip the fruit in the melted chocolate

Put the bananas and watermelon on sticks and dip the fruit in the chocolate. Then sprinkle with sprinkles right away, so that the sprinkles stick well to the fruit. Place it on a plate covered with baking paper and then let it set in the refrigerator.

Step 4: Melt the deco melts

Melt the FunCakes Deco Melts in the microwave as directed on the package. Then dip the fruit in



the deco melts in the same way as in step 3. Here it is also important that you sprinkle the fruit with sprinkles right away. After that, let these also set in the refrigerator.

Step 5: Enjoy and share these delicious Summer Fruit Dipped in Chocolate!

This recipe was made possible by FunCakes