



Apple slices with chocolate

Would you like to make a fresh treat? What do you think of these apple slices covered with a layer of chocolate. With the candy melts and many kinds of decorations there are many ways to decorate these apple slices, just use your imagination.

Boodschappelijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Chocolate Melts White 350g

F30115
€13.99



FunCakes Chocolate Melts Milk 350g

F30110
€14.45

Other materials:

- Apples
- Baking paper
- Pieces of walnut

Wash and cut the apples into slices. Melt the brown candy melts according to the instructions on the package. If the candy melts are too thick, add some cocoa butter drops of dipping aid. Use the dipping tongs to dip the slices into the melted melts, approx. 2/3 deep. Tap to smooth and remove excess candy.

Decorate a part of the apple slices immediately with the white sugar pearls of pieces of walnut. Let everything chill until firm.

Melt the white candy melts according to the instructions on the package. Fill the decorating bottle with the white candy melts and place the drizzling tip on top. Decorate a part of the apple slices with several white stripes. Let the slice become hard in approx. 3-5 minutes.

Made possible by Wilton. 