



MORELLO CHERRY DARK CHOCOLATE APPLE



SERVES: PREP TIME: COOK TIME:
 8-10 | 5M | 10M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic Premium Morello Cherry Fruit Spread

1 Lb Semi-Sweet Chocolate or Dark Chocolate (Melted)

1 Tbsp Unsalted Butter

½ Cup Milk or Heavy Cream

1 Cup Coconut Flakes

8-10 Small Granny Smith Apples

DIRECTIONS:

1. Prepare a baking sheet with parchment paper. Set aside.
2. Bring a large pot of water to a boil and place a glass bowl on top of the boiling pot (careful not to burn yourself on the steam). Place your chocolate in the glass bowl and continuously stir until the chocolate begins to melt. Add in the unsalted butter and milk. Continue to stir until chocolate is completely melted and smooth.
3. Skewer your apples through the stem and dip them into the melted chocolate mixture, making sure to coat evenly. Let apples sit on the prepared baking tray until the chocolate cools and sets.
4. In a small saucepan, add in the Crofter's Organic Premium Morello Cherry Fruit Spread. Cook down over low-medium heat. Once fruit spread is at a smooth consistency, roll your chocolate coated apples into the morello cherry glaze and sprinkle with coconut flakes. Let apples sit on parchment paper until completely cooled and hardened. Enjoy!