



Chocolate Covered Watermelon

What You Need

Ripe Watermelon (3-5lbs)
Hors d'oeuvre picks (or thick toothpicks)
Melting Chocolate like Ghirardelli chocolate melting wafers (not chocolate chips)
Coconut (shaved)
Almond Slivers (pistachios are great too)
Coarse Sea Salt (optional)
Baking sheet
Parchment Paper
3 Small bowls

Before You Start

Make sure you have room in your freezer for a baking sheet. Line a baking sheet with parchment paper. Slice the watermelon, remove the rind and seeds) and cut into approximately 2-inch cubes. Place them onto the prepared baking sheet. Insert the hors d'oeuvre picks firmly into the top of the watermelon cubes (don't go all of the way through). Place in freezer for about 30 minutes. Fill three bowls (one each) with nuts, coarse salt, and coconut shavings and set aside.

Let's Make It!

Melt the chocolate according to package directions. Remove baking sheet from freezer. Dip each frozen piece of watermelon one at a time about half way into the melted chocolate. Let any excess chocolate drip back into your melted chocolate. *Note- you'll need to work quickly while the chocolate coating is still warm.* Dip each chocolate covered melon piece into each bowl and roll to coat with almonds, salt and coconut. Return to the baking sheet until hardened. Repeat until all watermelon pieces have been well coated. Serve immediately, or keep in freezer until ready to serve.

***Katies TidBits** try using other fruits with this simple recipe, bananas, pears and of course, strawberries! 😊