



CHOCOLATE TURTLE *Apple* SLICES

Ingredients

- 2 very large Fuji apples
- 3 1/2 cups semi-sweet chocolate chips
- 1 tablespoon coconut oil
- 1 cup caramels, melted
- Chopped pecans

Instructions

Slice apples into 1/2" pieces. With a knife make a little slit in the bottom of each apple slice to make it easier to insert a popsicle stick. Insert a popsicle stick into each piece of apple. Set aside.

In a medium bowl, melt chocolate chips in the microwave on high for about 2 minutes (in 30 second intervals, don't overheat because the chocolate will burn). Stir in coconut oil until smooth. Dip apple slices in chocolate and place on parchment lined cookie sheet.

Place caramels in microwave safe bowl and microwave on high for 45-60 seconds. Do NOT overheat. Stir until smooth. Drizzle melted caramel over chocolate and sprinkle with nuts.

Refrigerate for about 1 hour. Serve and enjoy immediately. Apples are best the first day. Store in refrigerator.

Note: If you're concerned about biting into an apple seed, just remove them before dipping the apple slice in chocolate.

