

HALLOWEEN APPLE POPS



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
283610	Gordon Choice® Semisweet Chocolate Chips	1 cup
Market item	White Chocolate, chopped	1 cup
322227	Coconut Oil	2 Tbsp.
838790	Large Apples	3
225037	GFS® Caramel Topping, for drizzling	to taste
Market item	White Chocolate, melted	to taste
Market item	Ice Pop Sticks	12
Toppings		
105182	Oreos, crushed	
405180	Gordon Choice Pretzels, crushed	
421620	Gordon Choice Rainbow Sprinkles	
764690	M&Ms	
Market Item	Candy Corn	

Preparation Instructions

Wash hands.

Line a baking sheet with parchment paper

Cut the apples lengthwise into 1/2" to 3/4" slices each. Remove seeds. Poke a small hole in the bottom of each slice and insert wooden stick.

Combine the bittersweet chocolate and 1 teaspoon of the coconut oil in a medium microwave-safe bowl and microwave for 20-30-second increments, stirring in between, until melted and smooth. Add the white chocolate and remaining 1 teaspoon coconut oil to another medium microwave-safe bowl and microwave for 20-30-second increments, stirring in between, until melted and smooth.

Dip apple slices completely in the bittersweet chocolate or white chocolate, letting the excess drip back into the bowl, and place on the baking sheet. Refrigerate until chocolate sets, 8 to 10 minutes.

Drizzle with caramel and melted white chocolate and top as desired.