

## **Dark & White Striped Dark & White Chocolate Fruit**

- Dip fruit in white chocolate covering approximately  $\frac{1}{2}$  of the fruit.
- Shake and lightly scrape off the excess chocolate.
- Let harden
- Dip in dark chocolate at an angle covering approximately  $\frac{1}{2}$  of the fruit to leave a (v) between the white and dark coating.
- After chocolate starts to harden, stripe with thin dark chocolate stripe using striping bottle.
- Stripe with thin white stripes, using striping bottle.