

Chocolate Dipped Watermelon

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Recipe type: Dessert

Ingredients

- 8 slices of watermelon
- 1 cup chocolate chips
- 2 teaspoons coconut oil
- toppings like sprinkles, nuts, watermelon seeds, etc.
- ***If you want to make more than 8 slices, then make an entirely new mixture of chocolate for more slices. The chocolate will start to clump up once you get to the end of the dipping***



Instructions

1. Cut 8 triangle slices of watermelon, if you want them to stand up, make sure to cut the bottom of the piece as well
2. Place in the fridge or freezer so that the pieces are very cold
3. Place the chocolate chips and coconut oil in a heatproof bowl and place over a small pan that has simmering water, making sure that the water isn't touching the bowl, this will gently melt the chocolate, continually stir until melted and turn off heat
4. Use a spoon or spatula to pour the chocolate over the watermelon, you can dip them, but it may make the chocolate seize up
5. Once you pour the chocolate over the watermelon sprinkle over the toppings the you like
6. Place in the fridge to harden up! If laying flat, place on a sheet covered with wax paper, then place in the fridge

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/chocolate-dipped-watermelon/>