



# COOKING

## CHOCOLATE APRICOT GELT

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### DESCRIPTION

Learn how to put a fun twist on a holiday favorite with this chocolate-apricot gelt recipe!

### INGREDIENTS

- 1 pound dried apricots
- 1 pound dark, bittersweet or semi-sweet chocolate, chopped

### TOOLS

- 2 baking sheets
- parchment paper
- small saucepan
- mixing spoon
- tongs or a fork
- Ziploc bags or foil candy wrappers

### DIRECTIONS

1. Line two baking sheets with parchment paper. Heat chocolate in a small saucepan over very low heat. Stir slowly and almost constantly. Chocolate burns very easily, so keep the heat low and watch it like a hawk! Just before the chocolate is fully melted, remove from heat and continue stirring until chocolate is completely melted. Immediately add all the apricots to the pot melted chocolate, and stir gently until they are all coated fully.
2. Carefully lift each piece out of the pot with tongs or a fork, allowing some of the excess chocolate to drip off. For a more sophisticated look, pour the chocolate into a small bowl. You can try holding each apricot by one end with your fingers and dipping only half of it into the chocolate.
3. Place carefully on parchment-lined baking sheet.
4. Refrigerate until the chocolate has become firm (20-30 minutes). Store in ziploc bags or wrap in foil wrappers.