



HOMEMADE CHOCOLATE COVERED FRUIT



**SAVE  MORE
THAN FOOD**
MAKE A DIFFERENCE

A close-up photograph of several chocolate-covered strawberries arranged on a piece of parchment paper. The strawberries are dark brown and glossy, with their green leaves still attached. The background is a rustic wooden surface.

HOMEMADE CHOCOLATE COVERED FRUIT

INGREDIENTS



1-2 bananas



2 cups
of fresh fruits



4 oz
of leftover
chocolate

FOOD SAVING HACKS

Use leftover chocolate from candy bars or other treats by melting it down for dipping fruit. It's an easy way to avoid waste and enjoy a sweet snack!

INSTRUCTIONS

1. Wash and dry all fresh fruits.
2. Peel and cut the bananas into ½-inch thick slices. Slice larger fruits into bite-sized pieces, but keep strawberries whole.
3. Chop the leftover chocolate into smaller pieces. Melt using a double boiler or in the microwave in 30-second intervals, stirring until smooth.
4. Dip each piece of fruit into the melted chocolate, coating mostly.
5. Place the chocolate-dipped fruit on a parchment-lined sheet or plate. Drizzle any remaining chocolate over the top.
6. Refrigerate for at least 15-20 minutes to allow the chocolate to set.

SAVE MORE THAN FOOD! Banana peels are rich in potassium and phosphorus – two essential nutrients for healthy soil. Add them to your compost pile whole or chop for faster decomposition.