

Have fun – create your own dippers!

Dippers	Coatings	Pizzazz
Apricots or pineapple, dried	Colored/flavored confectionery coating	Cereal or granola
Cookies	Chocolate wafers	Chocolate sprinkles
Dates	Dark chocolate	Chopped nuts
Fresh fruits (<i>eat within 24 hours</i>)	Milk chocolate	Chopped peanuts
Crackers (saltines or buttery)	Semi-sweet or bittersweet chocolate	Cocoa powder
Maraschino cherries with stems	White chocolate	Colored sprinkles
Marshmallows		Crushed candies/candy bars
Nuts		Crushed cookie crumbs
Pretzels (rods, sticks, classic shapes)		Crushed peppermint
Potato chips (ridged or thick)		Flaked coconut
		Miniature candy-coated chocolates
		Miniature chocolate chips
		Toffee bits

Sandwich dippers	Fillings
Cookies	Frosting
Buttery crackers	Jam, jelly or preserves
Graham crackers	Nut butters (almond, cashew, walnut)
Saltine crackers	Peanut butter

Ideas to get you started

Dippers	Variations
Prepare coating. Dip half to three-fourths of dipper in a coating. If desired, dip in one or more pizzazz while coating is warm. Place on parchment- or waxed paper-lined cookie sheets; cool for 30 to 40 minutes or until firm. Refrigerate if desired.	<p>Dippers with two coatings Dip in one coating, cool until firm, dip part way in another coating and allow first coating to show at top; cool until firm. Or, dip in one coating, cool until firm and drizzle another coating over dipper. Refrigerate if desired.</p> <p>Partially dipped sandwich dippers Spread one cookie/cracker with filling and place another one on top. Dip about one-half of sandwich in</p>
	coating. If desired, dip in pizzazz while coating is warm. Cool until firm. Refrigerate if desired.
	<p>Completely dipped sandwich dippers Using tongs or fork, completely cover sandwich dipper with coating. If desired, dip in pizzazz or drizzle with another coating. Place on parchment- or waxed paper-lined cookie sheets; cool for 30 to 40 minutes or until firm. Refrigerate if desired.</p>

Tips for working with chocolate

Melting chocolate

Bittersweet and semi-sweet chocolate can be heated to a slightly higher temperature than milk chocolate or white chocolate. If chocolate is melted at too high a temperature, it may scorch, separate or become grainy or too thick.

Microwave oven

Place chocolate in microwave-safe bowl. Microwave chocolate at medium power. The chocolate will turn glossy and be soft to touch when done. Remove from microwave and stir to finish melting.

Tempering chocolate

Tempering chocolate is a method of heating and cooling chocolate to use it for dipping and coating foods. Proper tempering provides a smooth and glossy finish. Tempered chocolate will have a crisp snap and won't melt on fingers as easily. Chocolate sold in blocks, squares or chips should be tempered before using. Chocolate wafers sold for candy making are tempered. Chocolate can be tem-

pered several ways. An easy method is to grate or chop desired amount of chocolate. Place 2/3 of chocolate in top of double boiler. Heat chocolate over hot, not boiling, water. Stir constantly until chocolate reaches 110 degrees F to 115 degrees F. Place top of double boiler on hot pad. Cool to 95 degrees F to 100 degrees F. Add remaining chocolate, stirring until melted. The chocolate is ready for dipping or making molded candies.

What happens to chocolate when water is added?

Water causes chocolate to seize (clump and harden). If this happens, try adding 1 to 2 tablespoons of vegetable oil (not olive oil) or shortening per 6 ounces of chocolate; stir constantly until smooth.

Why is shortening added to chocolate for coating foods?

Add vegetable shortening to chocolate to create a smoother and more manageable consistency than melted chocolate alone. Add 1/2 teaspoon of vegetable shortening

for each ounce or 1 tablespoon of vegetable shortening to 1 cup of chocolate chips. The addition of shortening helps to make a more evenly coated product. Do not substitute butter or margarine, which contain water.

Tips

After chocolate is melted, use it immediately. Chocolate can be kept warm for dipping by placing container with chocolate over bowl of warm water for a short time.

Break large chunks of chocolate into smaller pieces for even melting. Stir frequently while melting.

Dry fruits with paper towel before dipping. A drop of water from wet fruit can cause chocolate to seize.

Never cover warm chocolate with a lid as heat of chocolate can form condensation on inside of container and cause chocolate to seize.

