



# Chicory Chicks

## Dark Chocolate Covered Figs

### Ingredients

- 1 cups (1/2 lb) Joe's Premium black mission figs
- 10 oz dark chocolate melting wafers or baking chips (white chocolate is good too)
- Almond or any nuts (optional)
- Unsweetened coconut (optional)



### Directions:

1. Gently rinse figs and let dry on paper towel. The figs must completely dry before dipping. Line a cookie sheet with parchment paper.
2. Melt chocolate as directed on packaging.
3. When chocolate is melted and figs are dry, dip the lower half of the figs in chocolate. Allow excess to drip back into the bowl. While the chocolate is still soft, dip in additional topping like almonds or coconut. Place on parchment paper lined cookie sheet.

*Chocolate covered figs are fun so get creative with how you dip them. Try cutting some in half, let some cool standing up and some laying on their side. Even try a little design by drizzling a zig zag line of chocolate over the initial coat.*

4. Refrigerate uncovered about 30 minutes or until chocolate hardens and is ready to serve. Keep stored in refrigerator so chocolate will not melt. Chocolate covered figs should be good for up to 48 hours.