



Ingredients

2 large Granny Smith apples,
stemmed

4 oz. chopped semisweet chocolate

2 tsp. coconut oil

4 oz. chopped white chocolate

APPLE

SPIDERWEB POPS

Instructions

1. Line baking sheet with parchment paper. Cut apples lengthwise (stem to bottom) into 4 thick slices. Remove seeds and keep the core intact. The end slices will be rounded - cut a thin slice off so they lay flat.
2. Combine chocolate and 1 tsp. of coconut oil in a medium microwave-safe bowl. Microwave for 30-second increments, stirring in between until melted and smooth. Repeat above steps in a separate bowl with white chocolate.
3. Dip apple slice in the chocolate, letting the excess drip back into the bowl, and place on parchment paper. Let sit at room temperature so the chocolate thickens (10-15 minutes).
4. Transfer the leftover dark and white chocolate to 2 separate small resealable plastic bags and snip a small corner off of each bag. Pipe a spiral shape (or concentric circles) on the white chocolate-dipped apples (and visa-versa).
5. Drag a toothpick through the circles, starting at the center and working out to create a spider web design. Refrigerate until hardened, 15-20 minutes.