

Chocolate-Doused Fruit Rolls

Recipe By *Esther Ottensoser*



Cooking and Prep:  10
m

Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Tu-Bishvat

Diet: Vegetarian, Vegan,
Gluten Free, Pescetarian, Low
Fat

Source: Family Table by
Mishpacha Magazine

Not into raisins and bokser? Here's an easy and elegant way to take your Tu B'Shevat menu from meh to magnificent.

Ingredients (2)

Main ingredients

storebought flat dried fruit discs (or, if you're feeling adventurous, [make your own fruit rolls](#) and cut into circles)

dark chocolate, melted

Start Cooking

Prepare the Fruit Rolls

1. Roll fruit discs and dip into chocolate.

Tip:

To prevent the rolls from unrolling before the chocolate dries, place a twist-tie below the area that is being dipped.