

Oma's Chocolate Apples

Recipe By *Estee Kafra*



Cooking and Prep:  20
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: KosherScoop.com

This recipe has a special place in my heart. These are my Oma's chocolate apples, which were always waiting for us whenever we would visit. She decorated them tastefully with a garnish of whipped cream, and some strawberries, blueberries and kiwi. It's a treat for any age, and they are simple to make.

Ingredients (7)

Chocolate apples

- 6 Cortland apples
- ground cinnamon
- 1 cup raisins or [Gefen Dried Cranberries](#)
- 2 cups [Gefen Chocolate Chips](#) or coffee chocolate chips
- 1 tablespoon oil

Garnish

fresh fruit

dessert whip

Start Cooking

Make the Chocolate Apples

1. Core each apple halfway through, leaving the bottom of the core intact.
2. Peel each apple halfway (removing skin from top half).
3. Sprinkle cinnamon generously and fill the cavity with the raisins or cranberries.
4. Place an apple into a glass dessert bowl and microwave on high for four or five minutes per apple or until baked, but not too soft.
5. Meanwhile, in a double boiler, melt the chocolate chips until smooth. Add oil and mix continuously until combined. Pour over warm apples and leave to set.
6. Garnish with fresh fruit and dessert whip right before serving.

Note: If you don't have a microwave, you can bake the apples in the oven at 350 degrees Fahrenheit for about 20 minutes or until they are soft to the touch, but not mushy.