

**Items Needed:**

1 Knife  
1 Cutting Board  
8 oz Dark Chocolate Candy Melts  
6 Mini Sticks  
1-2 Kiwis  
1 Chocolate Warmer  
1 Half Sheet Pan  
Parchment Paper

**Directions:**

1. Rinse your kiwi and remove the skin
2. Slice the kiwi so that each slice is about  $\frac{3}{4}$  " thick. You may need to use 2 kiwis if yours is fairly small.
3. Gently insert 1 pop stick in the bottom of the kiwi and place onto the covered sheet pan.
4. After you have placed the kiwi pops on the sheet pan, pat them dry and place the pan in the freezer for 30 minutes. While your pops are freezing prepare your chocolate. If you have a Wilton Chocolate Warmer, turn it on melt and allow the warmer to heat

- up. Once the pot is warm, pour the chocolate in the pot and allow it to melt. Stir occasionally.
5. When the chocolate is completely melted, turn the dial on warm so that the chocolate doesn't over heat.
  6. If you don't have a chocolate warmer, it is best to use the Double Boiler Method. For this you will need a small saucepot, a stainless steel bowl, and some water. The width of the saucepot and the stainless steel bowl should be the same that way the bowl doesn't fall in the pot.
  7. Pour the water into the saucepot about half way and bring to a boil. Place the stainless steel bowl over top the pot and pour in the chocolate all at once. Allow the heat from the boiling water to slowly melt the chocolate. Stir occasionally.
  8. After 30 minutes, remove the kiwi pops from the freezer. Dip each pop into the chocolate so that it is completely submerged.
  9. Remove any excess chocolate from the pop by tapping the stick onto the edge of the melting pot. Place the kiwi pops back onto the sheet pan to dry. You can either let them air dry or pop them back into the freezer for 10 minutes.
  10. Once all kiwi pops are completely set, take a bite and enjoy!