

Chocolate Spoons

Source: Better Homes and Gardens Holiday Cooking, 1996

Ingredients

- 6 ounces Semisweet Chocolate Pieces
- 4 ounces Milk Chocolate Pieces, Or White Baking Bar
- 20 Plastic Spoons

Method

Place semisweet chocolate pieces in a heavy saucepan over low heat, stirring constantly till the chocolate begins to melt. Immediately remove from heat; stir til smooth. Dip spoons into chocolate, tapping handle of spoon against side of pan to remove excess chocolate. Place spoons on waxed paper; refrigerate for 30 min. to allow chocolate to set up.

Place milk chocolate pieces or white baking bar in a heavy saucepan over low heat, stirring constantly til chocolate begins to melt. Immediately remove from heat; stir til smooth. Place the melted milk chocolate or white baking bar in a small, heavy self-sealing bag. Using scissors, make a small cut in the corner of the bag; drizzle one or both sides of chocolate-coated spoons with the melted milk chocolate or white baking bar.

Refrigerate spoons for 30 minutes to allow chocolate to set up. Wrap each spoon separately and store in a cool dry place for 2-3 weeks til ready to give as gifts.

Makes 20 - 24 spoons.