

# Chocolate Raspberry Kebabs

MILK EGG PEANUT WHEAT TREE NUT  
SOY FISH SHELLFISH SESAME

LEVEL	CATEGORY	TIME	SERVES
Apprentice	Dessert	20 minutes	8 mini kebabs

A great way to serve raspberries with a drizzle of chocolate. Fun to eat!

## Ingredients:

- 1 Box of Raspberries
- 1 Cup of Allergy Friendly Chocolate (Enjoy Life)

## Tools:

- 8 Small Bamboo Skewers
- 1 Medium Microwave Safe Bowl
- 1 Spoon
- 1 Sheet Pan or 1 Platter
- Parchment Paper

**Tip:** Alternate the raspberries with allergy friendly mini marshmallows. You can eat them plain or add the chocolate drizzle

**Trick:** You can place your melted chocolate in a piping bag or in a small Ziploc bag with one corner cut off. Place a small round frosting tip in the hole. Gently squeeze the chocolate out while moving your hand quickly back and forth over the raspberries for a uniform drizzle effect.

## Instructions:

1. Cover your sheet pan or platter with parchment paper.
2. Rinse and pat dry your raspberries. Put 4 to 5 raspberries in a row on each of your small skewers. Place the raspberry skewers on your parchment cover pan or platter.
3. Put your allergy friendly chocolate chips in a medium microwave safe bowl. Heat in microwave for 30 second intervals. Stir after each 30 second period until chocolate chips are fully melted.
4. Take a spoon and dip it into the chocolate filling half of the spoon. Wave your spoon back and forth quickly over one skewer at a time to create a drizzle over all of the raspberries. Repeat until all the raspberries have a chocolate drizzle.
5. Place the pan in your refrigerator until the chocolate is set about ½ an hour. Chocolate covered raspberries will last up to 3 days in an airtight container in a refrigerator.

