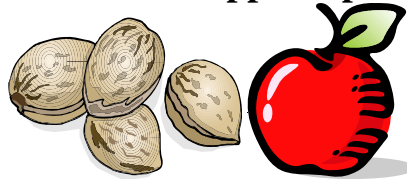


## Almond Apple Dip



**Servings:** 4

**Serving size:** 2  $\frac{3}{4}$  OZW

**Special Instructions:** Use mellow baller to remove seeds. Apple substitution: Gala. \*Can be served at room temperature. Use craft stick 4 x  $\frac{1}{2}$ ".

### **Ingredients:**

2/3 OZW Smooth Peanut Butter

$\frac{1}{2}$  OZW Chocolate Chips Real

1  $\frac{1}{4}$  OZW Almonds sliced Blanc Toasted

$\frac{1}{4}$  TSP Cinnamon Ground

Apple Granny Smith 64, 64 CT, Washed, Dried 1 Each

### **Instructions:**

In bain marie, over barely simmering water, heat peanut butter and chocolate chips to 110-120 F or until pourable. Do not over heat. Hold warm.

Combine almonds and cinnamon. Toss to mix. Set aside.

Quarter apples lengthwise. Remove core and stem. Insert craft stick in center of skin side of each apple quarter. Dip cute sides of apple into warm peanut butter, allowing excess water to drain off. Dip coated sides into almonds, evenly coating both sides. Transfer to parchment – lined sheet pan(s). Refrigerate 30 minutes or until peanut butter is set. Serve.

**Recipe provided by *Aramark***