



Dark Chocolate-Dipped Dried Apricots

½ cup Ghirardelli double chocolate chips or bittersweet chocolate, finely chopped
8 oz. dried apricots

Line a baking sheet with wax paper.

Melt chocolate in a microwave on low 30-seconds and repeat until melted, stir each time you check to ensure even melting.

Dip each piece of dried apricot halfway into the chocolate, letting the excess drip off, then place on the paper lined baking sheet. When all the fruit is dipped, refrigerate until the chocolate has set, at least 15 minutes. Serve at room temperature.

Yield: About 2 ½ dozen pieces

PER APRICOT:

CALORIES: 30

FAT: 1.5g SATURATED FAT: 1g

CHOLESTEROL: 0mg

CARBOHYDRATE: 5g

PROTEIN: 0g

FIBER: .47g

SODIUM: 0mg

WeightWatchers Points: 1