



Chocolate Covered Grapes



Prep Time: 5 minutes

Cook Time: 8 minutes

Makes: 5 servings

INGREDIENTS

- 1/2 pound concord, or other small grapes, stems removed
- 4 ounces of milk or semi-sweet chocolate
- 2 tablespoons unsweetened cocoa powder
- 1 cup of greek yogurt
- 1 tablespoon honey
- 1 lemon, juiced
- 1/2 teaspoon of cinnamon

VARIATIONS

- Store cocoa grapes in the freezer to keep grapes for longer and as a refreshing alternative to ice cream.

DIRECTIONS

- **WASH** and **DRY** the grapes well. **PLACE** in a large bowl.
- **MELT** the chocolate in the microwave at 30 second intervals until softened, **STIRRING** after each interval.
- **SET** out the baking sheet on a counter. **LINE** with parchment paper.
- **ADD** the melted chocolate to the grapes about 1 tablespoon at a time. **STIR** well with a spatula. **SCRAPE** the sides of the bowl and **FOLD** through the center of the grapes to coat all of them evenly.
- **LET** the chocolate begin to set, **SPRINKLE** the cocoa powder using a small strainer little by little over the surface.
- **TOSS** the grapes gently as you sift. **ADD** the cocoa until all the grapes are well coated and separated.
- **SPREAD** on the prepared sheet.
- **COVER** with plastic wrap and refrigerate until the chocolate is set, or for up to 1 day.
- Before eating, **CREATE** the yogurt drizzle: in a small bowl, **MIX** yogurt, honey, lemon juice and cinnamon.
- **USING** a small spoon, **DRIZZLE** some of the yogurt over a serving of grapes.