



DIY Eli's Chocolate-dipped Cheesecake Cuties Kit

Time: 40 minutes
Level: Beginner
Makes 24 Cuties

Let's begin!

Unpack all of the goodies in the box. Place the Cheesecake Cuties, in their original containers, in the freezer until ready to use. Store the rest of the contents at room temperature. To prepare your cuties, in addition to the contents of this kit you'll need: a microwave safe bowl, a microwave, a rubber spatula or spoon to stir the melted chocolate, and a cookie sheet (optional).

Make the Belgian chocolate glaze:

- 1) In a clean, dry, microwave safe bowl or mug, combine the Belgian chocolate and coconut oil.
- 2) Microwave on high for 10 seconds then mix with a spatula – repeat this until the mixture is melted and smooth (Chocolate can burn easily in the microwave so do not heat for longer than 10 seconds at a time).
- 3) Set aside and prepare the Cuties.

Prepare and Dip Cuties:

- 1) Remove the Cheesecake Cutie Bites from their packaging and separate them on a parchment paper-lined cookie sheet (or you can place the parchment sheets on the counter or cutting board).
- 2) Stick one wooden stick pick into the top of each Cutie.
- 3) Holding the stick, dip each Cutie into the prepared coating – dip all the way to coat, or to the level you want covered – and shake gently to remove excess chocolate. Place on the parchment paper and, while chocolate is still wet, add the sprinkles as desired.
- 4) After all the Cuties are dipped, place them in the freezer until ready to serve.

Enjoy!

