Chocolate-dipped apple wedges: prep close to serving

Prep-to-serve timeline • Free, no signup or purchase.

Prep near serving

Wash and dry 2 apples and cut into wedges with a clean knife. Remove cores. Plan to prepare close to serving; chocolate does not prevent browning or guarantee safe storage.

Dip and set

Melt 3 ounces chocolate gently and dip only part of each dry wedge. Place on parchment until the coating sets. Add chopped nuts only if appropriate and clearly identify them.

Serve or refrigerate

Keep covered and refrigerated if not serving immediately. Pack in a single layer or with parchment separators. Follow current food-safety guidance rather than promising a fixed unrefrigerated holding time.

Important

Use the prep-to-serve timeline on page 2. Check ingredients and allergens, including cross-contact. Refrigerate perishable food promptly. For cold transport, use an insulated bag and at least two cold sources. USDA: ask.fsis.usda.gov/article/How-do-you-keep-a-bag-lunch-safe

Chocolate-dipped apple wedges: prep close to serving

Prep-to-serve timeline • Free, no signup or purchase.

Preparation start date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

Planned serving time

PREP-TO-SERVE NOTES