

# **Mint Chocolate Dipped Oreos**

**These chocolate dipped Oreos are covered in silky Andes Chocolate and are minty, chocolaty, and melt in your mouth.**



You can decorate this cute little Oreo anyway you'd like. Use little M & M's to make a rainbow or melt some chocolate wafers, pipe it on and turn them into a holiday treat.

There are all kinds of fun varieties of Oreos to use such as, mint Oreos, double stuff, chocolate stuffed or regular chocolate Oreos. For this recipe, I used regular chocolate Oreos but any of the others would work great too.



## How to Melt Chocolate in the Microwave:

Materials...

- Microwave safe bowl
- Heat safe rubber spatula

Microwave your chocolate on high for 30 seconds. Remove from the microwave and stir. (It's important that you stir the chocolate. The pieces of chocolate will retain their shape until stirred so don't rely on the looks fo the chocolate.) Repeat melting the chocolate for 30 seconds and stirring again until the chocolate is almost melted. When there small chunks remaining. Don't microwave again. Just keep stirring the chocolate until all the small pieces have melted too. The heat from the melted chocolate and from the bowl will melt the rest of it it.

## What is the best chocolate to use for dipping Oreos?

- Andes Mints
- Chocolate chips
- Chocolate Bars
- Chocolate Wafers

You can use several different types of chocolate for dipping Oreos. For this recipe, I used Andes Mint Chocolates.

**Andes Mint:** Most grocery stores stoke the Andes mints during the holiday season in the baking aisle by the other chocolate chips. The Andes chocolate chip forms around the holidays but I wasn't able to find them this week. I used the boxes of Andes mints and it worked just as good. I used (2) 4.2-ounce packages of Andes mints.

I unwrapped the mints and put them in a microwave safe bowl. You can melt them easily in the microwave. Just melt for 1 minute at a time, stir, and then melt again. Melt until there the chunks are 1/2". When they are about 1/2" keep stirring and the rest will melt. You want to heat the chocolate only enough to melt it. You don't want to heat the chocolate up too much or the chocolate can scorch. The microwave method is the quickest method to use Andes Mints. As long as you don't get the chocolate too hot, the microwave works great.



## Tips for Melting Chocolate:

- Melt small batches at a time
- Water is the enemy of Chocolate (be sure to pat dry any fruit you dip in chocolate or the chocolate will streak, or worse, it will seize and thicken)
- Don't heat too quickly, be sure to stir the chocolate.
- Heat only until there are small chunks of unmelted chocolate. Add more unmelted chocolate to cool the chocolate down and keep stirring until all the chocolate is melted.

These chocolate dipped Oreos are covered in silky Andes Chocolate and are minty, chocolaty, and melt in your mouth.

- 24 regular Oreos
  - 2 4.2 oz containers Andes Mint Chips or Andes Chocolate
  - Sprinkles (to decorate)
  - Chocolate wafers (to decorate)
1. In a microwave-safe bowl, Add your unwrapped chocolate. Heat your chocolate on high for 30 seconds in the microwave. Remove from the microwave and stir. (It's important that you stir the chocolate. The pieces of chocolate will retain their shape until stirred so don't rely on the looks fo the chocolate.)
  2. Repeat melting for the chocolate for 30 seconds and stirring until the chocolate is almost melted. When there small chunks remaining. Don't microwave again. Just keep stirring the chocolate until all the small



pieces have melted too. The heat from the melted chocolate and from the bowl will melt the rest of the chocolate.

3. Using a fork, roll the oreo around until all sides are covered in chocolate. Keep the oreo on the fork and gently tap it on the fork and lip of the bowl. scrape the fork on the side of the bowl to remove excess chocolate from the bottom of the Oreo.
4. Place the dipped Oreo on parchment paper and let cool for about 10 minutes or until the chocolate is hard.
5. Decorate as desired with sprinkles, candies or chocolate wafers. Enjoy!

The Carefree Kitchen Socials:

I'd love to connect with you on social media. Come find me!

Facebook: <https://www.facebook.com/thecarefreekitchen/>

Instagram : [https://www.instagram.com/the\\_carefree\\_kitchen/](https://www.instagram.com/the_carefree_kitchen/)

Pinterest:

<https://www.pinterest.com/thecarefreekitchen/pins/>

# Mint Chocolate DIPPED OREOS

[www.thecarefreekitchen.com](http://www.thecarefreekitchen.com)



