

Chocolate Covered Red Vines



Think chocolate covered strawberries, but better! Show your gal pals and loved ones you adore them this Valentine's Day by sending a batch of Chocolate Covered Red Vines their way.

Ingredients

- 1 5-oz. package of Red Vines Original Twists
- 2 cups of white chocolate chips
- 2 cups of milk chocolate chips
- Multicolored sprinkles, for topping

Instructions

1. Line two baking sheets with parchment paper. Pour the white chocolate into a bowl and microwave in 30 second intervals, stirring in between, until melted.
2. Dip half of the Red Vines Original Twists in the white chocolate and set them on one of the prepared baking sheets. Add sprinkles and set aside.
3. Pour the milk chocolate into another bowl and microwave in 30 second intervals, stirring in between, until melted.
4. Dip the remaining Red Vines Original Twists in the milk chocolate and set them on the other baking sheet. Add sprinkles and set aside.
5. Dip a fork in the milk chocolate and drizzle over the white chocolate Red Vines. Add another round of sprinkles and set aside.
6. Dip a fork in the white chocolate and drizzle over the milk chocolate Red Vines. Coat with sprinkles and place both baking sheets in the fridge to chill until the chocolate is hard, about 30 minutes. Enjoy immediately or store in an airtight container in the fridge.