

# How to Make Chocolate Covered Gummy Bears

## Detail Introduction :

There are many ways to make chocolate covered gummy bears. Whether you are looking for a healthy treat for your kids or a treat for a birthday celebration, there is a way to make the treat a treat. You can use gummy bears, milk chocolate, sprinkles, coconut oil, and other ingredients to make these delicious treats. Here are some simple steps:

## Fruity gummy bears

If you are looking for the easiest way to make fruity chocolate covered gummy bears, look no further than this recipe. These delicious treats are a combination of fruity gummy bears and milk chocolate. Think of them as a chewy version of chocolate covered strawberries. They're sure to please any chocolate lover. Learn how to make these delicious treats today! You will be able to create your own delicious treats in no time at all. First, prepare the fruity chocolate. Melt the chocolate using a microwave. Dip the gummy bears one by one. Then, put them in the fridge or on a cooling rack lined with parchment paper. Once the chocolate has hardened, place them on a rack and chill for at least 10 minutes. You can do this process twice, if you like. You can also use another type of gummy bear as a substitute.

## Milk chocolate

The classic treat of chewy fruity gummy bears is now made even better with a milk chocolate cover. Milk chocolate covered gummy bears are available in assorted flavors and weigh about half a pound. These delicious treats come in a handy 7-ounce package. To prepare them, simply melt milk chocolate chips in the microwave. Then, dip a gummy bear in the chocolate, letting the coating spread to coat the entire gummy bear. Besides being an irresistible treat, milk chocolate-covered gummy bears can also be purchased as gifts. These sweets are available from a variety of vendors, including the Candy Warehouse. You can also find them at Albanese Confectionery or Kopper's. To make sure that the chocolate is as tasty as possible, check the ingredients. Milk chocolate-covered gummy bears may contain nuts, tree nuts, gluten, soy, and wheat.

## Coconut oil

This easy recipe will make you your own chocolate covered gummy bears! Just add some coconut oil to the chocolate chips and microwave them in 20-second intervals. After the chocolate is melted, dip the gummy bears in it and let them harden on the counter or in the fridge for 5 to 10 minutes. They are a tasty treat and perfect for kids! You can even freeze them for a few weeks if you like!

To make chocolate covered gummy bears with virgin coconut oil, first mix the ingredients. Then, heat coconut oil in the microwave for 15 or 30 seconds. Let the mixture cool for a few minutes, then pour the candy mold. If you are preparing these bears as gifts, you may want to use a disposable tin to store. The coconut oil will solidify as the chocolate cools.