

# ☐ Chocolate-Dipped Dehydrated Oranges



Chocolate-dipped dehydrated oranges made easy with a NESCO Food Dehydrator. Sweet citrus slices slowly dried, then finished with rich chocolate for the perfect snack or garnish.

## **Your Key Ingredient:**

[NESCO 8-Tray Stainless Steel Dehydrator](#)

## **Ingredients:**

- 3–4 fresh oranges (navel or blood oranges work great)
- 1–2 cups chocolate (dark, semi-sweet, or milk—your call)
- Optional toppings: flaky sea salt, crushed pistachios, coconut flakes, or drizzle of white chocolate

## **Instructions:**

## **1. Slice the oranges**

Wash and thinly slice oranges into  $\frac{1}{8}$ – $\frac{1}{4}$  inch rounds. Remove any seeds.

## **2. Dehydrate**

Arrange slices in a single layer on Nesco dehydrator trays

Set temperature to **135°F**

Dry for **8–12 hours**, flipping halfway, until fully dry and slightly crisp

## **3. Cool completely**

Let oranges cool to room temp—this helps the chocolate set properly.

## **4. Dip in chocolate**

Melt chocolate using a double boiler or microwave (30-second intervals, stirring between)

Dip half of each orange slice into chocolate

Place on parchment paper

## **5. Finish & set**

Sprinkle toppings while chocolate is still wet.

Let set at room temp or refrigerate for 10–15 minutes.