

☐ 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.