



DOVE Dark Chocolate Covered Candied Orange Peel
RECIPE

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TIME

45

INGREDIENTS

3 items

MAKES

9 servings

With fragrant orange peel and rich dark chocolate, these bite-size treats make an impressive dessert or snack.

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INGREDIENTS

- 2 Large navel oranges
- 2 cups + 3tbsp granulated sugar
- Divided 12 Dove Promises® Dark Chocolate

PRODUCTS USED



DOVE PROMISES Dark Chocolate

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INSTRUCTIONS

1.
Peel each orange ensuring peel stays whole. Cut peel into 1/4-inch strips.
2.
In medium saucepan set over medium heat, add 4 cups water; bring to a boil. Reduce heat to low. Add orange peel strips and boil for 10 to 15 minutes or until slightly softened. Drain and repeat 3 more times with fresh boiling water or until peels lose their bitter flavor.
3.
In the same small saucepan set over medium heat, add 2 cups water and 2 cups sugar. Cook, stirring occasionally, for 1 to 2 minutes or until sugar has dissolved. Add orange peel strips. Reduce heat to medium-low heat. Cook at a simmer, uncovered and stirring occasionally, for 25 to 30 minutes or until orange peel strips are slightly translucent and tender. Remove saucepan from heat and let peels cool in syrup for 5 minutes. Drain.
4.
Arrange candied orange peel strips on wire rack set over parchment paper-lined baking sheet (reserve cooking syrup for another use). Let orange peel strips dry at room temperature for 24 hours or until dry to the touch.
5.
In small bowl, add remaining sugar. Toss orange peel strips in sugar until coated.
6.
In medium heatproof bowl set over medium saucepan of barely simmering water, add Dove Promises® Dark Chocolate. Heat chocolate, stirring, for 3 to 5 minutes or until melted. Transfer to another small bowl or wide glass.
7.
Dip orange peel strips halfway into chocolate, letting excess drip back into bowl. Arrange back on parchment paper-lined baking tray. Let stand for 25 to 30 minutes or until chocolate is firm and set.

Tips:

1. 1
Use organic oranges for the best flavor.
2. 2
Store in airtight container at room temperature for up to 2 weeks.
3. 3
Use the remaining orange cooking syrup for drizzling over desserts or as a simple syrup for cocktails.



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[**DOVE® Dark Chocolate Pumpkin Shortbread Bars**](#)

Cooking time

40 minutes

Ingredients

14 items

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[**MINI ESPRESSO MOLTEN LAVA CAKES**](#)

Cooking time

10 mins

Ingredients

9 items

[SEE DETAILS](#)



[**Dove Promises Shaken Latte**](#)

Cooking time

15 minutes

Ingredients

6 items

[SEE DETAILS](#)



DARK CHOCOLATE PROMISES® CHEESECAKES WITH RED WINE GELEE

Cooking time

20 mins

Ingredients

10 items

[SEE DETAILS](#)

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