

DOVE Dark Chocolate Covered Candied Orange Peel RECIPE

# **DOVE Dark Chocolate Covered Candied Orange Peel**



<?xml version="1.0"?>

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

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**DOVE PROMISES Dark Chocolate** 

SEE DETAILS
WHERE TO BUY

## **INSTRUCTIONS**

1. 1

Peel each orange ensuring peel stays whole. Cut peel into 1/4-inch strips.

2. 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. 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. 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. 5

In small bowl, add remaining sugar. Toss orange peel strips in sugar until coated.

6.6

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. 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.

# **More Recipes Like This**



# **DOVE® Dark Chocolate Pumpkin Shortbread Bars**

Cooking time

40 minutes

Ingredients

14 items

# **SEE DETAILS**



## **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** 

**Source URL:** https://www.dovechocolate.com/candiedorangepeel