

RECIPE: Green Candy Apples



For St. Patrick's Day, make chocolate-covered apples with green-tinted white chocolate. Photo courtesy Aiya Matcha.

We received a recipe from Aiya Matcha, for Matcha White Chocolate Candy Apples. The matcha tea powder colors the chocolate green. Voilà: a snack for St. Patrick's Day.

We whipped up a batch. Matcha imparts a sophisticated flavor to the chocolate, but not all tasters were fans of green tea. For them, we went to Plan B, using [green food color](#) instead of matcha. Depending on how many drops of food color you use, you can get a much deeper green hue.

Whichever you prefer,

RECIPE: GREEN CHOCOLATE APPLES

Ingredients For 6 Apples

- 6 small granny smith apples
- 6-8 ounces white chocolate chips (we use [Guittard](#))
- 1 teaspoon matcha tea or green food color
- Choice of garnishes: chopped nuts, coconut, mini chips, sprinkles, or the St. Patrick's garnishes below
- Ice pop sticks or substitute (check out these [bright green sticks](#))

Preparation

1. REMOVE the stems and wash the apples. Pierce the sticks into the stem end.
2. PLACE 6-8 ounces (about ½ bag) of white chocolate chips into a microwavable bowl. Microwave for 30 seconds, stir, then microwave for 30 more seconds. If the chocolate chips are not yet melted, microwave in 10 second intervals, stirring in-between.
3. SIFT the matcha over the melted chocolate, or add green food color drop by drop to the desired hue. Stir with a spoon until blended.
4. DIP and coat the apples with white chocolate mixture (it may be helpful to use a spatula to smooth the chocolate mixture over the apple). Roll or dip the bottom third of the apple in the garnish. Place onto parchment or wax paper to dry.