

GRAPE POPPERS



INGREDIENTS

- About 48 grapes, washed and thoroughly dried - the candy coating will not stick to wet grapes
- 4 ounces Vanilla Candy Coating - not white chips! Make sure it is candy coating or it will be too thin.
- ¼ cup chopped nuts (pecans are my favorite) or nonpareils

INSTRUCTIONS

1. Melt candy coating in a small microwaveable bowl 1 minute at a time, stirring in between until melted.
2. Place bowl on a heating pad covered in wax paper. This keeps the candy coating melted to a nice consistency while you are working, so take your time. No need to hurry.
3. Place nuts or nonpareils in a small bowl.
4. Turn grape upside down and insert toothpick. This way only the smooth green skin will be showing.
5. Dip grape into the candy coating and then into the nuts or nonpareils. Place on a sheet of wax paper and let harden.
6. May be stored in the refrigerator or freezer.

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