

Chocolate-Dipped Party Sticks

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

48 each 10" Fry-Ready Tortilla (37183), steamed,

warm

As Needed Liquid Egg Whites

As Needed Kosher Salt

3 cups Dark Chocolate flavored melting wafers, melted

3 cups White Vanilla flavored melting wafers, melted

1 cup Caramel, warm

As Needed Cake Sprinkles

Directions:

- 1. Pre-heat fryer to 350F.
- 2. To Prepare Chocolate-Dipped Party Sticks: Brush one side of each warm tortilla with egg white and season lightly with salt; roll tightly into cigar shape and reserve seam side down.
- 3. Deep fry at 350°F for 2 minutes using second fryer basket to keep submerged. Drain and cool.
- 4. Dip half the tortilla sticks in dark chocolate coating and half in white chocolate coating to cover ¾ of each, shake to let extra chocolate drip off, and then place on parchment lined sheet pan.
- 5. Before coating hardens, drizzle caramel and top with cake sprinkles.