

# Chocolate-Coated Cranberry Wood Ear Mushrooms

## Ingredients

- 6 oz. of fresh wood ear mushrooms (around 1-3 oz. dried)
- 2-3 cups of pure cranberry juice
- 1 12 oz. bag of vegan chocolate chips
- 1-2 TBSP coconut oil

## Steps

1. If you are using dried mushrooms (if you are using fresh mushrooms, skip to step 2) soak the mushrooms in warm water until they are dark, shiny, jelly-like and have increased in size (about 20 minutes).
2. Bring a pot of water to boil. Add the wood ear mushrooms, and wait until the water has resumed boiling- then set a timer for 3 minutes. Once they're done, drain and briefly shock under cool water.
3. Place the mushrooms in a large bowl, and cover with cranberry juice and place in the fridge for at least four hours (overnight is better).
4. Remove the mushrooms from the fridge and strain out the liquid, shaking well. Line a baking sheet with wax paper and set aside.
5. In a microwave-safe bowl, heat the entire bag of chocolate chips, plus 1 tbsp. coconut oil for 30 seconds in the microwave. Take out and stir. Continue heating for 30 seconds at a time and stirring until the chocolate is smooth and fluid. Take one mushroom at a time and use a cloth or paper towel to pat the mushroom completely dry. Then dip both sides into the melted chocolate, shaking off as much excess chocolate as possible without leaving the mushroom exposed (some of the smoother inside of the mushroom might not hold the chocolate well- you can either use thicker layers of chocolate or just be okay with not completely covered mushrooms).
6. Place the dipped chocolates directly onto the lined baking tray, and place the filled trays in the refrigerator for at least 15 minutes. Store any mushrooms you wish to save in air-tight containers in the refrigerator.

