

# Chocolate-Covered LAY'S® Wavy Potato Chips



## Ingredients

- 1 cup of high-quality milk chocolate, chopped, or high-quality milk chocolate chips.
- 1 bag of LAY'S® Wavy Original Potato Chips

## How to make it

1. Place  $\frac{3}{4}$  cup of the chocolate in the top pan of a double boiler. If you don't have a double boiler, place a heat-safe bowl over a saucepan of simmering water.
2. Heat the chocolate, stirring frequently, until it melts.
3. Continue to heat until the chocolate reaches 110 degrees Fahrenheit as measured on a candy thermometer.
4. Remove the chocolate from the heat immediately. Stir in the remaining  $\frac{1}{4}$  cup of chocolate, and stir until it melts completely.
5. Keep stirring and measuring the temperature until the chocolate drops to 90 degrees Fahrenheit.
6. Gently pick up a single potato chip with a pair of tongs. Dip it halfway into the melted chocolate. Place it on wax paper on the counter to dry.
7. Repeat dipping the potato chips, one chip at a time. Place the chips at the far end of the wax paper, and work toward yourself so you don't drop on the drying chips.
8. Let the chips cool until the chocolate is dry and solid. Refrigerate if preferred.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



LAY'S® Wavy Original Potato Chips