

# Chocolate-Covered Potato Chips

Easy chocolate-covered potato chips recipe combining sweet and salty flavors. Perfect snack for parties with just 2 ingredients and 15 minutes prep time.

1h 15min

PREP

5 min

COOK

1h 20min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Chocolate-Covered Potato Chips

## Ingredients

- 12 oz chocolate chips
- 1 tbsp coconut oil

## Instructions

- 1 Prepare workspace**

Line a large baking sheet with parchment paper and set aside.
- 2 Melt the chocolate**

Place 12 oz chocolate chips and 1 tablespoon coconut oil in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each interval, until completely melted and smooth, about 2-3 minutes total.
- 3** Let the melted chocolate cool for 2-3 minutes until warm but not hot to the touch.
- 4 Dip the chips**

Hold each potato chip by one end and dip halfway into the melted chocolate, allowing excess to drip back into the bowl.
- 5** Gently tap the dipped chip against the bowl's edge to remove excess chocolate.
- 6** Place each dipped chip on the prepared parchment paper, ensuring they don't touch each other.
- 7 Set the chocolate**

Let the chocolate-covered chips set at room temperature for 45-60 minutes until the chocolate is completely firm and no longer tacky to the touch.

## Tips

Choose thick-cut, ridged potato chips that can withstand dipping without breaking. Kettle-cooked varieties work exceptionally well due to their sturdy structure.

Add a teaspoon of coconut oil or shortening per cup of chocolate to create a smooth, glossy finish that sets properly at room temperature.

Let melted chocolate cool for 2-3 minutes before dipping to prevent the chips from becoming soggy from excessive heat.

Work in a cool, dry environment to prevent the chocolate from becoming sticky or developing condensation that can affect the final texture.

Apply any toppings like sea salt, nuts, or sprinkles immediately after dipping while the chocolate is still wet to ensure they adhere properly.

Use a fork or dipping tool to lift chips out of chocolate, gently tapping against the bowl's edge to remove excess coating.

Allow chocolate to set completely at room temperature for best texture – rushing the process in the refrigerator can cause condensation issues.

Store finished chips in single layers separated by parchment paper in airtight containers to maintain crispness and prevent sticking.