

# Watermelon Choc Tops

Rating ★★★★★



**Dietary:** VEG, DF, GF, EF, NF  
**Age group:** 12 months+  
**Mealtime:** Snack  
**Difficulty level:** Beginner



**Serves:** 12  
**Prep:** 10 mins (+2 hours in the freezer)

# Watermelon Choc Tops



Egg Free



Nut Free



Vegetarian



Dairy Free



Gluten Free

## Ingredients

- ¼ watermelon, cut into wedges
- 100g melted dark chocolate
- 1-2 tbsp of desiccated coconut

## Method

1. Cut the watermelon into wedges.
2. Make an incision with a small knife to be able to stick the popsicle stick into the hard rind. Alternatively, cut off the rind beforehand.
3. Place watermelon popsicles on a lined baking tray and freeze for 2 hours.
4. Dip each popsicle into melted dark chocolate and sprinkle with desiccated coconut.
5. Enjoy!

**Storing leftovers:** Store in an airtight container in the freezer for up to 4 months.

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## Tips

- ✓ **Easy ingredient swaps:** Swap the desiccated coconut for crushed nuts or seeds or leave it out completely.
- ✓ **Additional Boosters:** Dip the watermelon in natural yoghurt first, freeze, then dip into dark chocolate.