

Candied Orange Slices dipped in Dark Chocolate

Makes about 2 dozen treats

Adapted from the Martha Stewart Living recipe for [Glaceed Orange Slices](#).

For the oranges:

2 cups water
1 cup granulated sugar
2 large navel oranges
parchment paper

For the chocolate:

3 ounces bittersweet (60% cacao) chocolate
Wax paper or parchment paper

In a large pot, bring the water and sugar to a boil. Boil, stirring as needed, until the sugar dissolves.

Cut the large navel oranges crosswise into ¼-inch thick rounds, discarding the ends. Cut each round in half to get half-moon shapes.

Carefully place the orange halves in the boiling sugar syrup. Reduce the heat to a strong simmer. Cut out a piece of parchment paper to just cover the surface of the pot. Carefully place over the oranges and syrup and cook, at a simmer, for 1 hour and 45 minutes.

Remove the orange halves using a slotted spoon and let cool and dry on a wire rack for at least three hours and up to overnight.

When ready to dip the oranges, break the chocolate into small pieces and place it in a microwave-safe bowl. Cook for 30 seconds. Remove the chocolate from the microwave and stir. Repeat. After this second time in the microwave, any remaining pieces of chocolate should melt as you stir it. If not, return the chocolate to the microwave and cook in 10 second increments, stirring after each time in the microwave, until the chocolate is melted.

Line a baking sheet with wax paper or parchment paper. Dip half of each orange slice in the chocolate and place on the lined baking sheet. Refrigerate to set the chocolate quickly. Chocolate-dipped orange slices can be kept in the refrigerator stored in an airtight container for up to three weeks.