

ICE CREAM & PINEAPPLE CHOCOLATE DESSERT

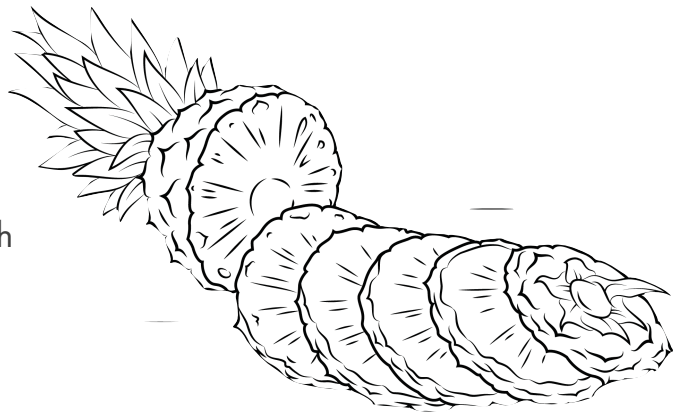
ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS:

- 1 fresh pineapple peeled and cored
- 12 oz. of semi-sweet chocolate chips
- 1 cup coconut flakes
- 1 pound cake, sliced
- vanilla ice cream

UTENSILS:

- Chopping board
- Knife to cut the pineapple
- Spoon, to cover the pineapple slices with chocolate
- Knife to slice the pound cake
- 1 medium bowl to melt the chocolate
- 1 small bowl for the coconut flakes



INSTRUCTIONS:

1. Line a large baking sheet or large plate with parchment paper and set aside.
2. Slice pineapple into ½-inch circles, and if you want to you can slice those circles in half as we did.
3. Place the chocolate chips in a microwave-safe bowl, and heat at half-power for 30 seconds. Stir thoroughly. Continue to microwave in 15 second intervals and stir until smooth.
4. Dip pineapple slices in melted chocolate, coating halfway and place on prepared tray or plate.
5. Sprinkle with coconut flakes and let the fruit sit until the chocolate hardens.
6. To serve, place a slice of pound cake followed by a chocolate covered slice of pineapple and a vanilla ice cream scoop on top.

Cartoon:

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