CHOCOLATE TWISTS

Ingredients:
2 sheets puff pastry
½ cup apple juice
200gms choc melts

Equipment:
Baking trays
baking paper
mixing bowls
Microwave bowls
Cutting boards
Sharp knife

Method:
1. Turn oven to 200°C. Line trays with baking paper
2. Cut pastry in ½ then cut each side in 2cm strips.
3. Place juice in small bowl, dip pastry strips in one at a time twist then put on tray.
4. Bake in oven for 10 mins or until golden brown.
5. Melt choc in microwave on low for 1 minute stir, and repeat until melted.
6. Dip one end of each twist in choc, leave on tray to set.