

Chocolate Dipped Strawberries

Servings: 8

Prep time: 10 minutes

Chill time: 30 minutes

Ingredients:

- 1 pint fresh strawberries, washed and hulled
- 8 ounces semi-sweet or dark chocolate chips (gluten-free, if necessary)
- 1 tablespoon coconut oil or shortening
- Sprinkles or other decorations (optional)

Directions:

Step 1

Melt Chocolate: In a microwave-safe bowl, melt chocolate chips and coconut oil in 30-second intervals, stirring after each interval, until smooth.

Step 2

Dip Strawberries: Dip each strawberry into the melted chocolate, turning to coat completely.

Step 3

Decorate (Optional): Immediately sprinkle with sprinkles, chopped nuts, or other desired decorations.

Step 4

Set: Place strawberries on a parchment-lined baking sheet or wax paper to set.

Step 5

Chill: Refrigerate for at least 30 minutes before serving.

Tips and Variations

- **Use high-quality chocolate:** For the best flavor, use high-quality semi-sweet or dark chocolate.
- **Keep it simple:** For a classic look, simply dip the strawberries in chocolate and let them set.
- **Get creative with decorations:** Use red and pink sprinkles, chopped nuts, shredded coconut, or even edible glitter for a festive touch.

Why this recipe works for Valentine's Day:

- **Easy to make:** This recipe is quick and easy to prepare, even for beginner bakers.
- **Visually appealing:** The bright red strawberries dipped in rich chocolate are visually stunning and perfect for Valentine's Day.