



Chocolate Covered Strawberries

Dark or milk chocolate

White chocolate

Strawberries

- Line a baking sheet with parchment paper.
- Wash the strawberries and place in a flat layer on paper towels. Carefully dry them. Dry them well.
- Melt the chocolates in a bowl over some boiling water.
- Dip your strawberries into the melted dark or milk chocolate, shaking off the excess.
- Place on the baking sheet and decorate with white chocolate. Use a skewer or fork to drizzle or 'paint' on the chocolate.
- Let chocolate set and harden.
- Serve.
- You can refrigerate these for a couple of days.

Note: You will need 6 oz. of dark chocolate and 3 oz. of white per dozen strawberries.

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