



Chocolate Covered Strawberries

- ☐ 2 pounds fresh strawberries, stems attached
- ☐ 10-ounce package Ghirardelli baking chips (milk chocolate, semi-sweet, bittersweet)
- ☐ Parchment paper
- ☐ Optional Topping Ideas:
 - Crushed nuts, coconut, sprinkles, mini chocolate chips, Graham cracker crumbs, crushed Oreo cookies.

INSTRUCTIONS:

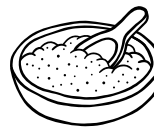
STEP 1: Wash the strawberries



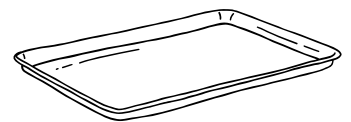
Dry **COMPLETELY** so the chocolate sticks

STEP 2: Put optional toppings in a bowl or on a plate

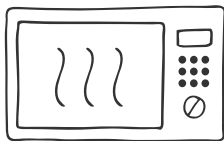
Look at ingredients list for topping options



STEP 3: Line sheet pan with parchment paper



STEP 4: Melt chocolate



Put chocolate in a glass bowl and place inside the microwave

STEP 5: Melt chocolate cont.



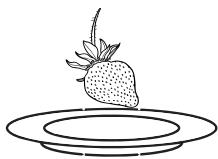
Cook chocolate for **30 second** intervals, removing and stirring at each interval until chocolate is melted

STEP 6: Dip strawberries

1. Hold by the stem
2. Dip into chocolate
3. Lift, twist, let excess chocolate drip back into the bowl.



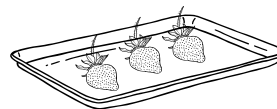
STEP 7: Dip strawberries in toppings



Optional: Dip strawberries in toppings immediately after dipping them in chocolate

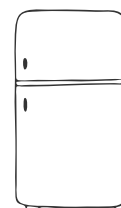
STEP 8: Put strawberries on sheet pan

Repeat with rest of the strawberries



Note: you can drizzle white chocolate over the top

STEP 9: Chill



Chill until chocolate sets, about 15 minutes

