

# Chocolate Covered Strawberries

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- Fresh Strawberries (Washed and dried)
- 1 package semi-sweet chocolate chips
- White Chocolate chips optional

Wash and Dry Strawberries. Make sure they are dry otherwise the chocolate will not want to stick.

Line a cookie sheet with wax paper.

In a microwave safe bowl, place chocolate chips and microwave for 30 seconds. Stir. Continue in 30 second intervals until chocolate is melted. It took me 1 min 30 sec. Each microwave is different.

Hold the strawberries by the tops and dip into the chocolate. Let excess drip off and place onto Wax paper. You could also use a fork if you prefer.

After all the strawberries have been dipped, place pan in fridge or freezer until set.

Eat within 2 days.

## **\*\*OPTIONS\*\***

You could also dip these in white chocolate, or double dip them. Half and half. I have also taken and melted white chocolate and put it in a Ziploc bag. Snip the tip and drizzle over the tops of the chocolate berries. This makes them look so professional and yummy.

You could also sprinkle with sprinkles while chocolate is still wet, or chopped nuts. Really the sky is the limit on what you would like to decorate them with.