



Chocolate Covered Strawberries



Ingredients:

6 oz. bittersweet or semisweet chocolate, chopped
4 oz. white chocolate, chopped
1 tbs. shortening
36 lg. strawberries, washed & dried
sprinkles or drizzle for decoration

Tools Needed:

parchment or waxed paper
baking sheet
saucepan
spoon

Instructions:

1. Line baking sheet with parchment or waxed paper.
2. Turn on electric or induction cooktop to "melt".
3. In a saucepan, place bittersweet chocolate and heat for 12 minutes or until chocolate is melted completely. Stir occasionally.
4. Dip strawberries 3/4 of the way into the chocolate & place on waxed paper.
5. Chill in Sub-Zero refrigerator for about 30 minutes, or until chocolate is set.
6. Once chilled, place white chocolate & shortening in a saucepan, turn cooktop to "melt" & heat for 12 minutes or until chocolate is melted completely. Stir occasionally.
7. Drizzle white chocolate over covered strawberries with a spoon. Apply sprinkles if desired.
8. Chill in Sub-Zero refrigerator for about 30 minutes, or until chocolate is set

