

Chocolate Dipped Strawberries

Ingredients:

- Dark chocolate, homemade or store-bought, 8 oz
- Coconut oil, unrefined, 1 tsp
- Strawberries with leaves, medium, 8 pieces
- Water for boiling, 2 cups

Equipment: 2 pots or a double boiler, a spoon, a platter

Yield: 8 strawberries



Preparation:

- Wash and dry strawberries.
- Bring water to a boil in a double boiler or a pan and reduce the heat to low.
- Break chocolate to smaller pieces, add coconut oil and melt over low heat, stirring constantly with a spoon.
- Hold a strawberry by its top, dip its tip and about 1/2-1/3 of its body into melted chocolate and place it on a platter, leaves down.
- When all strawberries got covered in chocolate, place the platter into a refrigerator for at least 30 minutes and remove just before serving.
- Serve as a snack or dessert.
- Store in a refrigerator for up to 2-3 days.

Recipe variations:

- Add spices: cinnamon, cardamom
- Sprinkle coconut flakes on top of the strawberries.