

# Dipped Strawberries

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## INGREDIENTS:

- 1 pound Candy Coating or Real Chocolate
- 4-5 pounds Strawberries



## TOOLS FROM CKSA:

- Parchment Paper or Silicone Mat
- Spatula

## DIRECTIONS:

1. Wash strawberries. Allow strawberries to dry completely.
2. Melt candy coating or melt and temper chocolate.
3. Make sure the strawberries are completely dry before dipping into the candy coating. Dampness will cause the candy to thicken.
4. Hold on to the end of the strawberry and dip it into the melted chocolate. Allow extra chocolate to drip off.
5. Place on parchment paper or silicone mat to set up.
6. Serve immediately. Keep in refrigerator no more than 2 hours, or keep them in a very cool room if keeping them for several hours.