



Chocolate Covered Strawberries



Ingredients:

- 1/2 Bar of Chocolate Bark (white or semi-sweet)
- 1/4 Bar of Chocolate Bark (opposite color of kind used above), to use for decorating
- Strawberries

Directions:

1. Line a cookie sheet with either waxed paper or foil. Melt bar of chocolate bark over med.- low heat, stirring often until melted.
2. Dip each strawberry in melted chocolate covering all of strawberry to the leaves/stem. Lay each strawberry on lined cookie sheet about 1 inch apart.
3. Once all strawberries have been dipped and laid on cookie sheet, place in refrigerator for approx. 30 minutes, or until chocolate is firm.
4. While strawberries are in the refrigerator, melt remaining 1/4 chocolate bark over med-low heat. Once chocolate is melted and chocolate on strawberries is hardened, remove strawberries from the refrigerator and pour melted chocolate into a small zip-loc bag. Snip the bottom corner of the zip-loc bag. Decorate your chocolate covered strawberries any way you desire.
5. Once all strawberries are decorated, place back in refrigerator until chocolate is firm.
6. Strawberries will keep for a few days in the refrigerator.

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