

Betty's 4th of July Chocolate-Drizzled Fruit Skewers



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In this video, Betty demonstrates how to make 4th of July Chocolate-Drizzled Fruit Skewers. This is a pretty and patriotic dish for your 4th of July table. It tastes luscious and is fairly light for a dessert.

Ingredients (as needed for as many skewers as you want):

strawberries (medium-sized, washed and hulled)

angel food cake, cut into 1-inch cubes

blueberries, washed

semi-sweet chocolate chips (I used Ghiradelli brand. You may use milk chocolate chips, if you prefer.)

small amount of butter

milk (just enough to make the chocolate a good consistency for drizzling)

bamboo skewers

Assemble most of your fruit and cake skewers before making chocolate drizzling sauce. Hold a skewer in one hand and carefully slide 1 strawberry, 1 cube of angel food cake, and 3 blueberries down to where you are holding the skewer. Repeat this pattern, until skewer is filled to about 1 inch from the other end. Continue to assemble skewers until you have all of your fruit and cake skewers assembled. Place them in a tray or baking pan lined with waxed or parchment paper. In the meantime, make your chocolate drizzling sauce. Prepare chocolate sauce by placing semi-sweet chocolate chips in the top of a double boiler and heating them until melted. Add a teaspoon or more of butter and stir. Add milk, a teaspoon at a time, until the chocolate is a good consistency for drizzling. While hot, drizzle chocolate back and forth across the prepared skewers, until skewers are sufficiently covered, but the red, white, and blue colors of the fruit and cake are still visible. Place chocolate-drizzled skewers in a single layer on serving plates and refrigerate until they are set up. When ready to serve, gently separate the skewers where the chocolate sauce may have joined skewers together. These may sit at room temperature after they have been refrigerated initially. To store for a day or more, keep them covered with plastic wrap and refrigerated. I hope you enjoy this colorful and patriotic snack! Happy 4th of July!!! Love, Betty :)