

Betty's Chocolate Dipped Strawberries--for Valentine's Day!



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In this video, Betty demonstrates how to make Chocolate Dipped Strawberries for Valentine's Day. These are made to look like the chocolate dipped strawberries that were delivered to our room at the Brown Hotel in Louisville, Kentucky, when we celebrated our 42nd wedding anniversary recently. You can see them in the video of our 42nd wedding anniversary celebration. The strawberries were very romantic!

Ingredients:

fresh strawberries, washed and dried with paper towel
semi-sweet chocolate chips
white chocolate chips

Pour semi-sweet chocolate chips into a microwave-safe bowl, and microwave at 50% power in 30-second intervals, stirring after each heating. Remove from microwave when chocolate is melted and smooth. Dip one strawberry at a time into the melted chocolate, holding the strawberry by the cap and swirling to coat. Place the dipped strawberry on a flat pan lined with parchment paper. Continue dipping strawberries until you have coated as many as desired. Let the semi-sweet chocolate dry on the strawberries before continuing. You may refrigerate the dipped strawberries to speed up the process. When the dipped strawberries are dry, melt white chocolate chips in the microwave in the same manner used for the semi-sweet chocolate. Decorate the semi-sweet chocolate dipped strawberries by piping melted white chocolate in lines back and forth across the top. Let the white chocolate dry before serving. Refrigerate the decorated, dipped strawberries until ready to serve. You may place them on a large platter for serving. If you are planning a single serving, place 3 decorated chocolate dipped strawberries on a plate that contains a little swirl of melted dark chocolate. This is a wonderful and EASY treat to make for your sweetheart on Valentine's Day! It is also convenient, because you may make it a day or so ahead of time! Happy Valentine's Day!!! --Betty