

Chocolate Covered Strawberries



Although chocolate and strawberries are a match made in heaven, this delectable chocolate dip can be used for so much more than strawberries! Try it out with banana pieces, pretzels, vegan marshmallows, or anything else that you think would be yummy with a chocolate coating!

16 oz fresh strawberries

¼ cup coconut oil

¼ cup cocoa powder

¼ cup maple syrup

1. Wash strawberries, pat dry, and place in refrigerator to cool.
2. Heat coconut oil in small pot over low heat until it is melted.
3. Remove from heat, and then add additional ingredients. Stir with a fork or whisk until well combined.
4. Pour mixture into a bowl and allow to cool for about 10 minutes.
5. Dip cooled strawberries into chocolate mixture and place on a plate lined with parchment paper or foil. Place chocolate covered strawberries in refrigerator and allow to cool for at least 15 minutes before serving.