

## [CHOCOLATE COVERED STRAWBERRIES RECIPE](#)



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### **Chocolate Covered Strawberries Recipe Allrecipes com**

"This is the simplest version of chocolate covered strawberries I know. Paraffin was originally used instead of shortening. Turn the strawberries upside down and insert by the toothpicks into a piece of styrofoam for easy cooling, or simply place them on a sheet of wax paper.

<http://ebookslibrary.club/Chocolate-Covered-Strawberries-Recipe-Allrecipes-com.pdf>

### **Chocolate Covered Strawberries Recipe Food Network**

6 ounces semisweet chocolate, chopped. 3 ounces white chocolate, chopped. 1 pound strawberries with stems (about 20), washed and dried very well

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### **Chocolate Dipped Strawberries Recipe BettyCrocker com**

They may seem like the ultimate fancy party food, but chocolate covered strawberries are actually very easy to make. All you need is fresh berries, melted chocolate and a bit of time to dip them and let them chill.

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### **How to Make Chocolate Covered Strawberries Real Simple**

Refrigerate the strawberries until the chocolate is firm, at least 30 minutes. They will keep for up to 3 days, covered, in the refrigerator.

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### **Chocolate Covered Strawberries Recipe Genius Kitchen**

Insert toothpicks into the tops of the strawberries. In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture. Turn the strawberries upside down and insert the toothpick into styrofoam for the chocolate to cool.

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### **How to Make Chocolate Covered Strawberries Easy Recipe**

Dip strawberries in chocolate and place on prepared baking sheet. Refrigerate until chocolate is set, about 30 minutes.

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### **Chocolate Covered Strawberries Recipe Driscoll's**

Chocolate-covered berries are best served the day they are made. Chocolate will hold up at room temperature for about 2 hours, depending on the temperature where they are being served. If you need to store overnight, do so in the refrigerator and let berries sit at room temperature about 30 minutes before serving.

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### **Chocolate Strawberries Recipe Allrecipes com**

Strawberries dipped in melted bittersweet chocolate are simple and elegant.

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### **Chocolate Covered Strawberries Taste of Home**

Chocolate Covered Strawberries Treat yourself with these recipes for chocolate-covered strawberries, including dipped strawberries, tuxedo strawberries, candied strawberries and more chocolate-covered strawberry recipes accompanied by cheesecake, chocolate cake and other decadent desserts.

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### **Chocolate Covered Strawberries Recipe Immaculate Bites**

Chocolate Covered Strawberries fresh and juicy strawberries covered with crunchy, melt-in-your-mouth

chocolate. Always a no-bake, crowd-pleasing dessert that is super easy to make yet makes a glamorous appearance on every dessert table.

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