

Simple Chocolate-Covered Strawberries

Ingredients

- Fresh strawberries | 450–500 g | about 1 lb
- Chocolate (dark, milk, or white), chopped | 225–285 g | 8–10 oz
- Neutral oil | 1 tsp
(optional, helps keep chocolate glossy, helps it set firmer, and makes dipping easier)

Optional Texture & Flavor Add-Ons

- Crushed freeze-dried strawberries
- Finely chopped nuts
- Crushed cookies
- Toasted coconut flakes
- Sanding sugar or sprinkles
- Shaved chocolate

Instructions

1. Rinse strawberries gently and dry them completely with paper towels.
2. Line a tray or baking sheet with parchment paper.
3. Place chopped chocolate in a heat-safe bowl and melt in the microwave in 20–30 second intervals, stirring between each interval until smooth. Make sure no water or steam gets into the chocolate, as even a small amount can cause it to seize.
4. If using the stovetop method, place the chocolate in a stainless steel or heat-safe bowl over a small pot of gently simmering water, making sure the bottom of the bowl does not touch the water. Stir until fully melted and smooth.
5. Stir in the neutral oil if using.
6. Hold each strawberry by the stem or insert a small stick from the top for easier grip. Dip into the melted chocolate, turning to coat most of the berry. Let excess chocolate drip back into the bowl and gently smooth the coating.
7. Place dipped strawberries onto the prepared tray and add toppings while the chocolate is still soft.
8. Let strawberries sit at room temperature until the chocolate sets or refrigerate briefly if needed.

Note & Storage

- Make sure strawberries are fully dry before dipping to help chocolate stick properly.
- Melt chocolate slowly to prevent overheating or seizing.
- Rewarm chocolate gently if it becomes too thick while dipping.
- Add toppings immediately so they stick before the chocolate sets.
- Store strawberries in a single layer in an airtight container.
- Refrigerate for freshness and bring to room temperature before serving.
- Best enjoyed the same day they are made.
- Do not freeze, as strawberries release moisture after thawing.