

Chocolate Covered Strawberry Sundae: Decadent Homemade Delight

Chocolate Covered Strawberry Sundae: A Decadent Homemade Delight!



OVEN
375°F

TIME
15 min

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INGREDIENTS

1 quart strawberry ice cream (high quality recommended)
Chocolate covered strawberries for garnish (store-bought or homemade)
2 cups whole strawberries, hulled
1/3 cup granulated sugar
1 teaspoon fresh lemon juice
4 ounces bittersweet chocolate, chopped
1/3 cup refined coconut oil (not virgin)
3 tablespoons light corn syrup

DIRECTIONS

1. Prepare Roasted Strawberries: Preheat your oven to 375°F (190°C). Add the 2 cups of whole, hulled strawberries to a large bowl. Sprinkle with 1/3 cup granulated sugar and 1 teaspoon fresh lemon juice. Toss gently to combine, ensuring the strawberries are evenly coated. Transfer the sugared strawberries to a square baking dish (or a small sheet pan). Bake for 15 minutes. The strawberries will soften and release their juices, becoming intensely flavorful. Remove from the oven and let them cool slightly to room temperature.
2. Make the Chocolate Shell: While the strawberries are roasting and cooling, prepare the magical chocolate shell. Add the 4 ounces chopped bittersweet chocolate, 1/3 cup refined coconut oil, and 3 tablespoons light corn syrup to a small, microwave-safe bowl. Microwave on high for 20 seconds. Remove the bowl and stir the mixture well with a spoon or spatula. The chocolate may not be fully melted yet. Microwave for 15 more seconds. Remove and stir again until the chocolate is completely smooth and glossy, with no lumps. If needed, microwave in 5-second increments, stirring after each, until smooth.
3. Assemble the Sundaes: Once all your delicious toppings are ready, it's time for the best part - assembling the sundaes! Add about ... cup of the slightly cooled roasted strawberries to the bottom of each sundae bowl or glass. Next, add 1/2 cup to 1 cup of strawberry ice cream on top of the roasted strawberries. Generously pour about 2 tablespoons of the homemade chocolate shell over the ice cream. Watch the magic happen as the chocolate instantly hardens on

contact with the cold ice cream, creating a delightful crispy shell! Garnish each sundae with a few beautiful chocolate-covered strawberries. Optionally, add more roasted strawberries, a dollop of whipped cream, or a sprinkle of chopped nuts.

4. Enjoy your decadent, chocolate-covered strawberry sundae!

SWAPS & NOTES

Strawberry Ice Cream: Use a high-quality strawberry ice cream for the best flavor.

Vanilla ice cream can also be used if you prefer to let the roasted strawberries and chocolate shell be the primary flavors.

Roasted Strawberries: Roasting concentrates the strawberry flavor and sweetness, making them incredibly delicious.

You can use fresh or frozen whole strawberries for roasting (if frozen, no need to thaw first).

TIPS FOR SUCCESS

Ripe Strawberries for Roasting: Use ripe, sweet strawberries for roasting; their flavor will intensify beautifully.

Refined Coconut Oil for Shell: This is key for the chocolate shell to harden properly and without a coconut flavor.

Microwave in Short Bursts: When melting the chocolate shell ingredients, microwave in short 15-20 second bursts and stir well between each to prevent burning the chocolate.

Ice Cream is Cold: Ensure your ice cream is very cold and firm for the best "shell" effect.

