

Crack Strawberries: The Ultimate Sweet & Salty Treat

There's something truly magical about



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5 min

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INGREDIENTS

- 1 pound fresh strawberries
- 1 cup chocolate chips (dark or milk)
- 1 tablespoon coconut oil (optional, for smoother chocolate)

Sea salt (for sprinkling)

Step-by-Step Instructions:

1. Prepare the Strawberries:

2. Melt the Chocolate:

Chocolate chips

Coconut oil (for extra smoothness)

3. Dip the Strawberries:

4. Sprinkle with Sea Salt:

5. Chill Until Set:

6. Serve & Enjoy!:

Pro Tips for the Best Crack Strawberries:

Use High-Quality Chocolate - The better the chocolate, the better the flavor! Dark chocolate (70% cacao or higher) gives a rich, deep taste.

Make Sure the Strawberries Are Dry - If they're even slightly wet, the chocolate won't stick properly.

Don't Overheat the Chocolate - If overheated, the chocolate can seize up. Stir frequently and melt in short bursts.

Customize the Toppings - Try adding crushed nuts, shredded coconut, or a drizzle of white chocolate for an extra special touch.

Want a Harder Chocolate Shell? - Skip the coconut oil and melt the chocolate on its own for a thicker, more solid coating.

What to Serve with Crack Strawberries:

A glass of wine or champagne - The perfect romantic pairing.

Vanilla ice cream - For a chocolate-covered strawberry sundae!

Chocolate drizzle - Melt white or dark chocolate and drizzle over the strawberries for extra decadence.

Whipped cream - A simple, airy topping to complement the richness.

Cheesecake - The ultimate indulgent combination!

FAQs (From My Kitchen to Yours):

Why You Need to Try This Crack Strawberries Recipe:

DIRECTIONS

1. **Prepare the Strawberries:** I start by washing the strawberries under cold water and patting them completely dry with a paper towel. (Moisture prevents the chocolate from sticking properly.)
2. **Melt the Chocolate:** In a microwave-safe bowl, I combine:
3. Chocolate chips
4. Coconut oil (for extra smoothness)
5. I microwave in 30-second intervals, stirring in between, until the chocolate is fully melted and silky smooth.
6. (Pro Tip: If you prefer, you can melt the chocolate using a double boiler on the stovetop.)
7. **Dip the Strawberries:** Holding each strawberry by the stem, I dip it into the melted chocolate, swirling it around to fully coat the surface.
8. Then, I let any excess chocolate drip off before placing it onto a parchment-lined baking sheet.
9. **Sprinkle with Sea Salt:** While the chocolate is still wet, I lightly sprinkle a pinch of sea salt over each strawberry. This adds a delightful contrast of flavors that makes them completely irresistible.
10. **Chill Until Set:** I transfer the tray to the refrigerator for about 30 minutes, or until the chocolate hardens completely.
11. **Serve & Enjoy!** Once the chocolate is firm, I serve them fresh-and watch them disappear in seconds!
12. **Pro Tips for the Best Crack Strawberries:** Use High-Quality Chocolate - The better the chocolate, the better the flavor! Dark chocolate (70% cacao or higher) gives a rich, deep taste.

13. **Make :** Sure the Strawberries Are Dry - If they're even slightly wet, the chocolate won't stick properly.
14. **Don't Overheat the Chocolate** - If overheated, the chocolate can seize up. Stir frequently and melt in short bursts.
15. **Customize the :** Toppings - Try adding crushed nuts, shredded coconut, or a drizzle of white chocolate for an extra special touch.
16. **Want a :** Harder Chocolate Shell? - Skip the coconut oil and melt the chocolate on its own for a thicker, more solid coating.
17. **What to Serve with Crack Strawberries:** These decadent chocolate-covered strawberries are delicious on their own, but they also pair well with:
18. A glass of wine or champagne - The perfect romantic pairing.
19. Vanilla ice cream - For a chocolate-covered strawberry sundae!
20. Chocolate drizzle - Melt white or dark chocolate and drizzle over the strawberries for extra decadence.
21. Whipped cream - A simple, airy topping to complement the richness.
22. Cheesecake - The ultimate indulgent combination!
23. **FAQs (From My Kitchen to Yours):** Q: Can I use frozen strawberries?A: No, fresh strawberries work best since frozen ones release too much moisture when thawed.
24. Q: How long do chocolate-covered strawberries last?A: They're best eaten within 24 hours, but can be stored in the fridge for up to 2 days.
25. Q: Can I use white chocolate?A: Absolutely! White chocolate pairs beautifully with strawberries-just melt and dip the same way.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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