

Easter Egg Chocolate-Covered Strawberries - A Festive & Fun Treat!

Easter Egg Chocolate-Covered Strawberries ??



TIME
15 min

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INGREDIENTS

1 pound fresh strawberries, washed and dried

1 cup milk chocolate chips

1 cup white chocolate chips

1 tablespoon vegetable oil

Edible decorations (sprinkles, candy eyes,
pastel-colored sugar, mini chocolate chips)

How to Make Easter Chocolate-Covered Strawberries:

1. Prepare the Strawberries:

Wash and completely dry the strawberries using a paper towel.

Moisture prevents the chocolate from sticking, so make sure they are dry before dipping!

2. Melt the Milk Chocolate:

In a microwave-safe bowl, add: Milk chocolate chips? 1/2 tablespoon vegetable oil

Microwave in 30-second intervals, stirring in between, until the chocolate is smooth and melted.

3. Dip the Strawberries:

Hold each strawberry by the stem and dip it into the melted milk chocolate.

Let excess chocolate drip off before placing it on a parchment-lined baking sheet.

4. Let the Chocolate Set:

Place the dipped strawberries on a parchment-lined tray and let them set at room temperature or in the fridge for 10 minutes.

5. Melt the White Chocolate:

In another bowl, repeat the melting process with: ? White chocolate chips? 1/2 tablespoon vegetable oil

6. Decorate the Strawberries:

Dip cooled milk chocolate strawberries halfway into the melted white chocolate.

Quickly add edible decorations before the chocolate hardens: ? Pastel sprinkles for an Easter egg effect? Candy eyes for bunny faces? Mini chocolate chips for polka dots

7. Chill Until Set:

Place the decorated strawberries in the fridge for at least 30 minutes to completely harden.

8. Serve & Enjoy!:

Arrange on a decorative platter, in an Easter basket, or on a dessert table!

Pro Tips for the Best Chocolate-Covered Strawberries:

Fun Variations to Try:

What to Serve with Easter Strawberries:

FAQs About Easter Chocolate-Covered Strawberries:

A Fun, Festive, & Sweet Easter Treat!:

DIRECTIONS

1. Prepare the Strawberries: Wash and completely dry the strawberries using a paper towel.
2. Moisture prevents the chocolate from sticking, so make sure they are dry before dipping!
3. ? Tip: Leave the green stems on for easy dipping!
4. Melt the Milk Chocolate: In a microwave-safe bowl, add: ? Milk chocolate chips? 1/2 tablespoon vegetable oil
5. Microwave in 30-second intervals, stirring in between, until the chocolate is smooth and melted.
6. Dip the Strawberries: Hold each strawberry by the stem and dip it into the melted milk chocolate.
7. Let excess chocolate drip off before placing it on a parchment-lined baking sheet.
8. ? Tip: For a thicker chocolate layer, dip twice, letting the first layer set before dipping again!
9. Let the Chocolate Set: Place the dipped strawberries on a parchment-lined tray and let them set at room temperature or in the fridge for 10 minutes.
10. Melt the White Chocolate: In another bowl, repeat the melting process with: ? White chocolate chips? 1/2 tablespoon vegetable oil
11. ? Tip: If using food coloring, mix it into the melted white chocolate before dipping.
12. Decorate the Strawberries: Dip cooled milk chocolate strawberries halfway into the melted white chocolate.
13. Quickly add edible decorations before the chocolate hardens: ? Pastel sprinkles for an Easter egg effect? Candy eyes for bunny faces? Mini chocolate chips for polka dots

14. ? Tip: Use a toothpick or piping bag to draw zigzags, stripes, or polka dots with contrasting colors!
15. Chill Until Set: Place the decorated strawberries in the fridge for at least 30 minutes to completely harden.
16. Serve & Enjoy!: Arrange on a decorative platter, in an Easter basket, or on a dessert table!
17. ? Tip: Store leftovers in the fridge for up to 2 days (if they last that long!).
18. Pro Tips for the Best Chocolate-Covered Strawberries:
? Dry Strawberries Completely - Wet strawberries cause the chocolate to seize and slide off.? Use High-Quality Chocolate - Melting wafers or high-quality chips give the best results.? Chill Between Layers - Let the first chocolate layer set before adding a second for clean lines.? Decorate Quickly - Chocolate sets fast, so add sprinkles immediately!
19. Fun Variations to Try: ? Easter Bunny Strawberries - Add candy eyes and draw a bunny nose/whiskers with melted chocolate!? Spring Blossom Strawberries - Use pastel-colored sugar for a flower-like effect.? "Carrot" Strawberries - Dip in orange-colored white chocolate for a carrot look!? Cookies & Cream Strawberries - Sprinkle with crushed Oreos for a fun twist!
20. What to Serve with Easter Strawberries: These festive chocolate-dipped strawberries pair perfectly with:
21. ? Mini Cheesecakes - Serve alongside for an Easter dessert platter.? Mimosas or Sparkling Lemonade - A bubbly pairing for brunch!? Chocolate Fondue - Double the chocolate fun!? Sugar Cookies - Perfect for an Easter-themed dessert tray.
22. FAQs About Easter Chocolate-Covered Strawberries: Q: Can I make these ahead of time?A: Yes! Make them up to 24 hours in advance and store them in the fridge.
23. Q: How do I prevent chocolate from cracking?A: Let the strawberries come to room temperature before dipping to avoid sudden temperature changes.
24. Q: Can I freeze these strawberries?A: It's not recommended-the strawberries release moisture when thawed, making the chocolate soggy.
25. Q: What's the best way to store leftovers?A: Keep in an airtight container in the fridge for up to 2 days.

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