

Easter Bunny & Carrot Chocolate-Covered Strawberries - A Festive Springtime Treat!

Easter Bunny & Carrot Chocolate-Covered Strawberries ???



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15 min

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INGREDIENTS

1 pound fresh strawberries, washed and dried

1 cup white chocolate chips

1 tablespoon vegetable oil

1/2 cup orange candy melts (for carrot tops)

1/4 cup green candy melts (for carrot leaves)

Edible eyes (optional, for bunnies)

How to Make Easter Bunny & Carrot 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 White Chocolate:

In a microwave-safe bowl, add: White chocolate chips? 1 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 white chocolate.

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

4. Create the Carrot Strawberries:

Melt orange candy melts in a small bowl using the same microwave method.

Dip the bottom half of some white chocolate-covered strawberries into the orange candy melts to create

a carrot look.

Let excess drip off and place back on parchment paper.

5. Add Green Leaves:

Melt green candy melts and drizzle over the carrot tops to create leaves.

You can also dip the very top of the strawberries in the green chocolate for a leafy effect.

6. Make Bunny Faces (Optional):

To create Easter bunnies, place edible eyes onto the white chocolate-covered strawberries while the chocolate is still wet.

Use a small pink candy melt dot or pink sprinkle for the bunny's nose.

Let the bunnies set completely.

7. Chill the Strawberries:

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

8. Serve & Enjoy!:

Arrange on a festive Easter platter, in Easter baskets, or on a dessert table!

Pro Tips for the Best Easter Strawberries:

Fun Variations to Try:

What to Serve with Easter Strawberries:

FAQs About Easter Chocolate-Covered Strawberries:

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 White Chocolate: In a microwave-safe bowl, add: ? White chocolate chips? 1 tablespoon vegetable oil
5. Microwave in 30-second intervals, stirring in between, until the chocolate is smooth and melted.
6. ? Tip: If the chocolate is too thick, add 1 teaspoon more vegetable oil for a smoother consistency.
7. Dip the Strawberries: Hold each strawberry by the stem and dip it into the melted white chocolate.
8. Let excess chocolate drip off before placing it on a parchment-lined baking sheet.
9. ? Tip: If you want extra thick chocolate coverage, dip the strawberries twice, letting the first layer set before dipping again.
10. Create the Carrot Strawberries: Melt orange candy melts in a small bowl using the same microwave method.
11. Dip the bottom half of some white chocolate-covered strawberries into the orange candy melts to create a carrot look.
12. Let excess drip off and place back on parchment paper.
13. Add Green Leaves: Melt green candy melts and drizzle over the carrot tops to create leaves.
14. You can also dip the very top of the strawberries in the green chocolate for a leafy effect.

15. **Make Bunny Faces (Optional):** To create Easter bunnies, place edible eyes onto the white chocolate-covered strawberries while the chocolate is still wet.
16. Use a small pink candy melt dot or pink sprinkle for the bunny's nose.
17. Let the bunnies set completely.
18. ? Tip: You can use a piping bag with melted chocolate to draw little whiskers or bunny ears!
19. **Chill the Strawberries:** Place the decorated strawberries in the fridge for at least 30 minutes to harden completely.
20. **Serve & Enjoy!:** Arrange on a festive Easter platter, in Easter baskets, or on a dessert table!
21. ? Tip: Store leftovers in an airtight container in the fridge for up to 2 days.
22. **Pro Tips for the Best Easter 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 more decorations for clean lines. ? Decorate Quickly - Chocolate sets fast, so add sprinkles or candy eyes immediately!
23. **Fun Variations to Try:** ? Bunny Strawberries with Ears - Use marshmallow pieces or piped chocolate to create bunny ears! ? Extra Realistic Carrot Strawberries - Add textured lines with a fork before the orange chocolate sets. ? Spring Blossom Strawberries - Add pastel-colored sprinkles or sugar flowers for an Easter garden look. ? Dark Chocolate Dipped Strawberries - For a rich chocolate contrast!
24. **What to Serve with Easter Strawberries:** These fun, festive strawberries pair perfectly with:
25. ? Carrot Cake Cupcakes - A classic Easter dessert pairing. ? Coffee, Tea, or Hot Chocolate - A cozy drink to balance the sweetness. ? Mini Chocolate Bunnies - Serve alongside for an Easter dessert board. ? Lemon Bars or Sugar Cookies - Light, citrusy treats to complement the berries.

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

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