

The Easiest Chocolate Dipped Strawberries Recipe for Parties & Gifts

? Ultimate Guide to Chocolate Dipped Strawberries: Easy Recipe & Pro Tips



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30 min

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INGREDIENTS

Swaps and Notes:

Chocolate Type: Feel free to use white chocolate, milk chocolate, or a combination for decorative drizzles. If using white chocolate, be extra careful when melting as it scorches easily.

Coconut Oil Substitute: If you don't have coconut oil, a tablespoon of vegetable shortening (like Crisco) works just as well to thin the chocolate slightly for a silkier dip.

Toppings: Get creative! Try flaky sea salt, crushed freeze-dried raspberries, or even crushed Oreos for an extra decadent crunch. (Speaking of Oreos, you might also love making these incredibly easy Chocolate Oreo Hearts.)

DIRECTIONS

1. The number one enemy of perfect chocolate-dipped strawberries is water. Any moisture on the berry or in the chocolate will cause it to seize up and become gritty. Follow these steps for glossy, smooth results.
2. **Step 1: Prep the Strawberries (The Most Important Step!):** Gently wash the strawberries under cool running water. Do not remove the green tops.
3. Lay the berries out on a double layer of paper towels or a clean kitchen towel.
4. This is crucial: Pat every single berry completely dry. If there is even a trace of water, the chocolate will not adhere properly.
5. **Step 2: Melt the Chocolate:** In a microwave-safe bowl, combine the chocolate chips and the coconut oil (if using).
6. Microwave on 50% power in 20-second intervals, stirring vigorously after each interval. It should take about 60-90 seconds total.
7. Stop heating when a few small lumps of chocolate remain. The residual heat will melt them as you continue stirring. This prevents the chocolate from overheating and burning. Stir until it is completely smooth and glossy.
8. **Step 3: Dip and Decorate:** Hold a strawberry by the green stem (or spear it with a toothpick if you removed the stem).
9. Dip the strawberry into the melted chocolate, covering about two-thirds of the berry.
10. Gently turn the berry upside down to allow the excess chocolate to drip off back into the bowl. This prevents a "foot" of chocolate from forming around the

base.

11. Immediately turn the strawberry right-side up and hold it over your bowl of sprinkles or topping. Roll or sprinkle the toppings over the wet chocolate. Do this quickly-chocolate sets fast!
12. Step 4: Set and Chill: Place the finished strawberries on a baking sheet lined with parchment paper or a silicone mat.
13. Refrigerate the tray for 15-30 minutes until the chocolate has completely hardened and set with a satisfying snap.
14. Serve chilled or at room temperature.

SWAPS & NOTES

Fresh Strawberries 1 lb (approx. 450 g) Choose firm, bright red berries with green tops still attached.

Semisweet or Dark Chocolate Chips 1 cup High-quality chips or a chopped chocolate bar will give the smoothest melt.

Coconut Oil (Optional) 1 tbsp This helps the chocolate melt smoothly and gives it a beautiful, glossy finish.

Assorted Sprinkles, Chocolate Shavings, or Crushed Nuts As needed Your topping of choice!

TIPS FOR SUCCESS

Tempering isn't required (but helpful): While you can temper the chocolate for a better snap and shine, for a quick home recipe, simply ensuring you don't overheat it is enough.

The addition of coconut oil helps keep it smooth and glossy.

Shallow Dipping Bowl: Use a small, deep bowl rather than a wide, shallow one.

This allows you to coat more of the berry without needing an enormous amount of chocolate.

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

Original recipe: <https://chefmaniac.com/the-easiest-chocolate-dipped-strawberries-recipe-for-parties-gifts/>