

Easy Red, White & Blue Strawberries That Are Fresh, Fun, and Party-Ready

Why I Love These Red, White & Blue Strawberries



TIME
20 min

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INGREDIENTS

1 pound fresh strawberries (rinsed and dried completely)
1 1/2 cups white chocolate chips or white candy melts
1/2 cup blue sanding sugar or blue sprinkles
Optional: parchment paper, coconut oil (for smoother chocolate), patriotic sprinkles

DIRECTIONS

- 1.** Prep the : StrawberriesFirst, I rinse the strawberries and dry them very well. Any water left on the berries will cause the chocolate to seize or slide off. I leave the stems on for easy dipping.
- 2.** Melt the : White ChocolateI pour the white chocolate chips or candy melts into a microwave-safe bowl and heat in 30-second intervals, stirring each time until smooth. If the chocolate seems too thick, I stir in a tiny bit of coconut oil to loosen it up.
- 3.** Dip in : White ChocolateHolding each strawberry by the stem, I dip it about 2/3 of the way into the melted chocolate, letting the excess drip off. Then I gently shake it to smooth out the coating.
- 4.** Dip in : Blue SugarRight after the white chocolate, I dip the bottom third of each strawberry into blue sanding sugar or sprinkles to create the red (strawberry), white (chocolate), and blue (sugar) layers. I place each one on a parchment-lined baking sheet.
- 5.** Let : Them SetI pop the tray in the fridge for about 10-15 minutes to help the chocolate harden. Then they're ready to serve or store!

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