

Choc-berry freckles



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Preparation 15 mins | Cooking 1 mins | Makes about 18

These choc-dipped strawberries are brilliant for parties, canteen fund raisers, fetes and special occasions.

500g large strawberries

150g milk chocolate, broken into pieces

Hundreds and thousands, for dipping

STEP 1 Wash and thoroughly dry the strawberries. Line a baking tray with baking paper. Place chocolate into a small heatproof bowl. Microwave on high for 40-50 seconds or until almost melted. Stir with a metal spoon until smooth. Place the hundreds and thousands on a side plate.

STEP 2 Dip one side of the pointy end of each strawberry into the chocolate then dip into hundreds and thousands to lightly coat. Place strawberry chocolate side-up on the prepared tray. Set aside at room temperature or refrigerate until chocolate is set and serve

Note: You can store the choc-dipped strawberries in a single layer in an airtight container lined with baking paper in the fridge for 1 day.

Good for you... **STRAWBERRIES**

A great source of vitamin C. One of the functions of vitamin C is to help the body defend itself against infections. The very tiny seeds in strawberries are a good source of fibre. Dietary fibre helps prevent constipation. The content of some carotenoid antioxidants is higher in red ripe strawberries.

