



# Sweet & Dark

## Chocolate Covered Strawberries



*Eat well.  
Live well.*

**\*Soy-Free. \*DF. GF. \*Vegan. Vegetarian.  
Nut-Free. Corn-Free.  
Great for ALL Blood-Types**

### What you'll need:

- 1 lg container of ripened strawberries
- 1 bag of dark chocolate morsels\*
- 1 packet of monk fruit or stevia sweetener
- 3/4 cup filtered water
- 1/2 tsp vanilla extract
- 1/4 tsp cinnamon powder
- wax paper

See foot notes for items marked with\*

NOTE: For the most health-conscious version, use as many organic ingredients as possible. Most important in this recipe are: Strawberries

**PREP: 10 minutes**

**COOK: 30 minutes**

**SERVES: 4**

- 1) Get a double boiler or create one by placing a heat resistant glass bowl on top of a pot filled with about 1-2 inches of water. Place on the stove, medium heat.
- 2) Wash your strawberries and lay them out to dry.
- 3) Now create an area where you can let the final product set for a couple of hours. You'll want to lay down your wax paper to place the strawberries on after they are dipped in this deliciousness!
- 4) Mix the chocolate, water, sweetener, vanilla, and cinnamon in the glass bowl or boiler and then place on the stove.
- 5) When you see the chocolate start to melt, you'll want to stir it pretty consistently until the chocolate is smooth. *\*the key is not to let it burn or harden. Very important.*
- 6) When your chocolate is melted and strawberries are dry, it's time to create.
- 7) You'll twirl the strawberries in the chocolate and let any excess drip off before placing it on the wax paper. Let them cool for at least an hour. Voilà! You have perfect, and absolutely delicious, chocolate covered strawberries.
- 8) DO NOT put in the refrigerator or they will get soggy. Place in a cool place and make sure they are consumed within 3-5 days.



**Soy-Free:** Chocolate morsels need to be soy-free. We recommend using 'Enjoy Life' Dark Chocolate morsels.

**Dairy-Free:** Chocolate morsels need to be dairy-free. We recommend using 'Enjoy Life' Dark Chocolate morsels.

**Vegan:** Chocolate morsels need to be Vegan. We recommend using 'Enjoy Life' Dark Chocolate morsels.