

Chocolate Covered Strawberries

Recipe by Danielle Premo

An easy recipe to prepare and a lovely treat to have on hand for an after dinner sweet.

Preparation time: 20 minutes

Chilling time: at least 30 minutes

Ingredients

- ½ cup coconut oil
- ¼ cup unsweetened cocoa powder
- 2 tablespoons grade B maple syrup
- ¼ teaspoon vanilla extract
- ½ teaspoon sea salt
- 1 quart strawberries

Directions

1. Line a plate or baking sheet with parchment paper.
2. In a small sauce pan heat the coconut oil on low heat until melted, then whisk in the remaining ingredients until smooth. Remove from heat and let cool for 15 minutes.
3. Once cool, dip the strawberries in the chocolate sauce until coated, then place on the parchment lined plate.
4. When done, place the strawberries in the fridge for at least 30 minutes to harden the chocolate.

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