

Strawberry Kisses Recipe



PREP TIME:
20 MINUTES

REFRIGERATE TIME:
1 HOUR

TOTAL TIME:
1 HOUR 20 MINUTES

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Recipe type: Gluten Free / Dairy-Free / Vegan

Yield: 8-10 Servings

Ingredients:

- 1 - 16 oz. Pack Organic Strawberries
- ½ - ¾ 10 oz. Bag Organic Chocolate Chips or Chunks (**70% Cacao is ideal**)

Instructions:

1. Prepare a double boiler (small pot and small glass/metal bowl) and start warming water.
2. Add ½ - ¾ bag of chocolate chips to bowl. Stir slowly with spoon until starts melting.
3. Keep stirring until completely melted and smooth. Remove from heat.
4. In the meantime, rinse and dry strawberries.
5. Thinly slice the bottom tip of strawberry so that strawberry can sit without falling over.
6. Pull greens off strawberries, with knife cut out center portion of strawberry. Can use tiny spoon to scoop more out of center. Careful not to go all the way to bottom.
7. Set strawberries into mini muffin tins.
8. Using a small spoon, slowly pour melted chocolate into strawberries.
9. Refrigerate 1 hour before serving. Can store in fridge for up to 2 days.

***Try and use all organic ingredients if possible.**