BetterBody Foods

Chocolate Covered Strawberry Skewers

Prep: 25 min Cook: 0 min Total: 25 min Servings: 4

Calories: 89 Fat: 5g Protein: 1g Carbs: 12g Fiber: 0g

Ingredients

- 8-10 fresh strawberries
- 1/2 cup dark chocolate chips
- 1 tsp BetterBody Foods Virgin Organic Coconut Oil

Directions

1. Wash the strawberries and pat them dry with a paper towel.
2. Slice the top of the strawberry, then slice it in half.
3. Slice out a small triangle top from each strawberry.
4. Cut wooden skewers in half or use toothpicks. Poke the stick through the bottom of the strawberry.
5. Melt dark chocolate chips in the microwave for 30-second increments until melted. Add 1 tsp of coconut oil. This will help to make the chocolate a bit runnier and easier to dip.
6. Dip the strawberries into the chocolate then lay them on a plate lined with parchment to cool and sprinkle with toppings if desired. Chill in the fridge for 15 minutes before serving.
7. Enjoy your Chocolate Covered Strawberry Skewers!