



Makes: 12 strawberries

Prep Time: 20 minutes Cook Time: 2 minutes

Total Time: 22 minutes

Ingredients

- 12 large strawberries, with stems intact
- 5 ounces white chocolate melts, about a half package
- 1 tsp vegetable oil, optional
- 2 tbsp dark or light blue sanding sugar

Instructions

Wash and then dry your strawberries thoroughly. Line a baking sheet with wax paper or parchment paper and set aside.

Melt your chocolate melts in a small, deep bowl according to package instructions. Add oil if using.

Pour your sugar into a small deep bowl (if you plan to dip your berries, add enough to make the sugar deep enough for dipping).

Using the stem, dip the strawberry into the white chocolate $\frac{2}{3}$ to $\frac{3}{4}$ of the way up the berry. Let the excess drip off before using a spoon to sprinkle the colored sugar across the bottom $\frac{1}{3}$ of the berry, trying to make a straight line.

Place the berries, decorated side up, on the prepared baking sheet to allow the chocolate to firm up.

Chef's Notes:

If the white melts aren't "drippy enough", you can use a small offset spatula to "paint" the white chocolate onto the berries. That's what I did.

These berries are best on the day made.