



Easy Chocolate Covered Strawberries Recipe Guide

A Sweet Little Story

My grandson, Liam, made these for his mom last spring. He was so proud. He brought the plate to her with the biggest smile.

I still laugh at that. A few were a bit messy. But they were the best strawberries I ever ate. Made with love always tastes better.

Why Dry Berries Matter

You must dry your strawberries well. I know, it seems like a small step. But it is the most important one.

Chocolate will not stick to a wet berry. It will slide right off. Pat them dry and let them sit for a bit. This little bit of patience makes a perfect treat.

The Chocolate Magic Trick

Melting chocolate can be tricky. You must go slow and stir a lot. I use a pot over another pot of steaming water.

Fun fact: That pot-in-a-pot is called a “double boiler.” Fancy name for a simple thing. Taking the chocolate off the heat before it’s all melted keeps it smooth and shiny.

Doesn’t that smell amazing? What is your favorite kind of chocolate to melt? Let me know in the comments.

The Fun Part: Dipping & Drizzling

Now for the fun. Hold a berry by its leaves. Dip it into the warm chocolate. Give it a little swirl.

Tap off the extra chocolate. Then, add your sprinkles right away. This is where you can be an artist. Make them your own.

What toppings do you love? Rainbow sprinkles? Crushed nuts? I’d love to see your creations.

A Simple Joy

Making these is not just about a snack. It is about making something beautiful with your hands. It feels good.

Sharing them feels even better. It is a small way to show someone you

care. That is why this matters. It is a little bite of happiness.

Who would you make a plate of these for today?



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Ingredients:

Ingredient	Amount	Notes
Strawberries	1 pound (about 20)	
Couverture chocolate	8 ounces	Roughly chopped
White chocolate or almond bark	8 ounces	Roughly chopped
Sprinkles		Of choice, for decoration

My Favorite Fancy Little Treat

Oh, I just love making these. Chocolate covered strawberries feel so special, don't they? They are perfect for a party or just to make a Tuesday feel fancy. My granddaughter and I make them for our movie nights. We put on our favorite film and get our fingers all chocolaty. It is the best kind of mess.

They are much easier to make than they look. You just need a few good berries and some patience. The secret is in the drying. (Here is a hard-learned tip for you: if the berries are even a little wet, the chocolate will slide right off. What a slippery mess that was!) Trust me on this one. Let's get started.

See also [Buffalo Cauliflower Wings](#)

Step 1: First, wash your strawberries gently. Then, dry them with a paper towel. Let them sit out to air dry completely. This takes about twenty minutes. I use this time to get everything else ready.

Step 2: Next, we melt the chocolate. You can use a double boiler. Just put a pot with a little simmering water under a heat-safe bowl. Stir the chocolate until it's smooth and shiny. I still laugh at the first time I tried this. I got more chocolate on my apron than in the bowl!

Step 3: Now for the fun part. Hold a strawberry by its stem. Dip it into the lovely melted chocolate. Gently swirl it around. Give it a little tap to let the extra chocolate drip off. Doesn't that look beautiful?

Step 4: If you want sprinkles, add them right away. Then place the berry on a baking sheet with parchment paper. Let them all set there. They need to rest and get firm. **What is your favorite sprinkle color? Share below!**

Cook Time: 10 mins

Total Time: 25 mins

Yield: 20 servings

Category: Dessert, Snack

Let's Get Creative!

Once you know the basics, you can play around. I love adding little twists to my berries. It makes them feel brand new every time. You can try so many fun things. Here are a few of my favorite ideas to get you started.

Orange Zest Zing: Mix a little orange zest into your dark chocolate. It tastes like a fancy candy!

Peppermint Swirl: Use white chocolate and crush a candy cane on top. Perfect for a chilly evening.

Nutty Buddy: After dipping, roll the bottom in chopped nuts. It adds a lovely little crunch.

These are just a few ways to make them your own. **Which one would you try first? Comment below!**

Serving Them Up Sweet

Presentation is part of the fun. I like to arrange them on a pretty plate. You could also put them in a little paper cup for each person. It makes everyone feel special. For a party, a big platter in the center is just lovely.

See also Caramel Swirl Iced Espresso Delight

What to drink with them? A cold glass of milk is always a winner. It is a classic for a reason. For the grown-ups, a little glass of champagne makes it a celebration. The bubbles are so nice with the sweet berry. **Which would you choose tonight?**



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Keeping Your Chocolate Strawberries Fresh

These treats are best eaten the same day. But sometimes you need to make them ahead. I learned this the hard way. I once made a big batch for a party. I put the wet strawberries in the fridge. The chocolate slid right off.

Always store them in a single layer. Use a container lined with paper towels. Keep them in the fridge for one or two days. Do not freeze them. The berries will get mushy when they thaw. This matters because a little planning saves your beautiful work.

Batch cooking is wonderful for parties. It lets you enjoy your own party too. You can dip the berries hours before guests arrive. Have you ever tried storing them this way? Share below!

Fixing Common Chocolate Strawberry Problems

Sometimes the chocolate will not stick. This is almost always because of water. I remember when my granddaughter helped me. Her little hands made the berries a bit wet. We had to dry them all over again.

Make sure your berries are bone dry. Also, your chocolate might be too thick. A tiny bit of coconut oil can thin it. If your chocolate gets lumpy, it got too hot. This is called seizing. *Fun fact: a single drop of water can make chocolate do this!*

Fixing these small issues builds your confidence. You learn that

mistakes are just lessons. It also makes your treats taste and look perfect. Which of these problems have you run into before?

Your Chocolate Strawberry Questions Answered

Q: Can I make these gluten-free? A: Yes! Chocolate and strawberries are naturally gluten-free. Just check your sprinkles and chocolate labels.

Q: How far ahead can I make them? A: You can make them the morning of your event. They are best eaten within 12 hours.

Q: What can I use instead of couverture chocolate? A: Good chocolate chips or almond bark work just fine.

Q: Can I double the recipe? A: Of course! Just use a bigger baking sheet. Give the berries more space to set.

Q: Any fun topping ideas? A: Try crushed nuts, coconut flakes, or a little sea salt. Which tip will you try first?

See also [Beer Battered Onion Rings Recipe](#)

A Little Note From My Kitchen

I hope you have fun making these sweet treats. They always make a kitchen feel happy. Cooking is about sharing joy with others. It is one of my favorite things to do.

I would love to see your creations. Your beautiful berries could help another cook get inspired. Have you tried this recipe? Tag us on Pinterest!



Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



Cooking Method:[No-Bake](#)



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Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **10 minutes**

Rest time: **12 minutes**



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Total time: **25 minutes**



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Servings: **20 servings**

Best Season: **Summer**

Description

These lemon crinkle cookies bake soft and chewy with a bright citrus

flavor and a sweet sugar-coated crackle top. They mix up fast and look great on cookie trays, party tables, or lunchbox snacks.

Ingredients

- 1 pound Strawberries (, about 20)
- 8 ounces Couverture chocolate (, roughly chopped)
- 8 ounces White chocolate or almond bark (, roughly chopped)
- Sprinkles of choice

Instructions

1. Line a baking sheet with parchment paper, wax paper or a silicone mat.
2. Wash the strawberries and dry them with a paper towel and then let them further air dry and come to room temperature for about 20-30 minutes. The chocolate will not cling to wet strawberries.
3. Fill the bottom pot of a double boiler one third of the way with water and bring to a low simmer.
4. Place the top pot on and all of the couverture chocolate, reserving roughly 1 tablespoon.
5. Stir constantly until the chocolate has nearly all melted, then remove from the heat and stir in the remain 1 tablespoon of couverture. Alternately, use the microwave method as described in the notes.
6. If using alternating white chocolate, do all of your couverture chocolate first and then follow with with repeating the same steps. Unless you have two double boilers and then, I am simply impressed.
7. Dip the strawberries in the melted chocolate, swirling once and then tapping off excess.

8. Immediately add sprinkles or other toppings while still tacky.
9. Place on the prepared baking sheet to set.
10. For drizzling the desired chocolate and place it in a squeeze bottle or candy melting bag, drizzle.
11. If you've tried this recipe, come back and let us know how it was in the comments or ratings!

Notes

For added flavor, top with spicy Sriracha mayo, mango salsa, or use marinated tofu for a vegetarian option.

Keywords: Chocolate Covered Strawberries, Strawberries, Chocolate, Dessert