



Chocolate-Dipped Football Strawberries

Ingredients

1 pound strawberries

8 ounces semisweet chocolate chips

1 0.68-ounce tube decorating gel

Directions

Wash and pat strawberries dry. Set aside.

Line a large baking sheet with parchment paper. Put the semisweet chocolate chips into a bowl. Melt the chocolate chips by microwaving at 10 percent power. Microwave 30 seconds at a time until the chocolate chips are completely melted, stirring in between.

Hold the stem of a strawberry and dip into the melted chocolate, as close to the stem as you can. Hold the strawberry above the bowl and allow the excess chocolate to drip off before placing it on the parchment-lined baking sheet. Repeat for all the berries.

Place sheet of dipped berries in the refrigerator to harden for about 10 minutes.

Leaving the berries on the parchment paper, carefully pipe football laces with the decorating gel onto the chocolate by squeezing the tube. Allow the chocolate and gel to continue to harden for about 30 minutes in the refrigerator before serving.

Source: "Football Party Recipes" (Jorgensen)