



## Chocolate-Covered Strawberries

### INGREDIENTS

- 20 strawberries (or so)
- 1 cup cacao butter
- ¼ cup honey
- ½ teaspoon vanilla extract
- ½ cup cacao powder
- 2 teaspoons coconut oil
- Cacao nibs and/or coarse sea salt for sprinkling (optional)

### PREPARATION

1. Place strawberries in the freezer while you complete the next couple steps.
2. In a double boiler, melt cacao butter slowly.
3. When melted completely, add honey & vanilla, and whisk until evenly combined.
4. Pour 2-3 tablespoons out into a small pot, and set aside for later.
5. Add cacao powder and coconut oil to the double boiler, remove from heat and stir until melted and combined.
6. Let cool in the double boiler, off the heat for 5-10 minutes, so the cacao can thicken.
7. Pull strawberries from the freezer and dip them one at a time into the thick melted chocolate.
8. Place neatly on a flat surface (plate or board) and return to the freezer. If you like a thin layer of chocolate on your berries, then one dip should be fine, and if you like the chocolate layer to be nice and thick, repeat this process a couple of times - making sure to freeze your berries for about 10 minutes between dipping so that the previous chocolate layer is nice and hard before adding the next.
8. When you have finished layering with dark chocolate, and the berries have returned to the freezer for their final 10 minutes, warm the melted cacao butter that you saved from earlier on the stove, JUST until it is melted again.
9. When the cacao butter is melted, using a spoon, scoop some of the butter up and drizzle your dark chocolate covered strawberries in diagonal lines.
10. Sprinkle with nibs, or salt, or enjoy as they are.