

All in One Bake Shop



How to make...

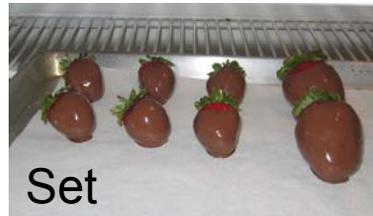
Chocolate Covered Strawberries

So good, so elegant, so popular and shhhh, so easy...

Used on top of groom's cakes, served with the wedding cake, given as favors or served as a dessert for any occasion, everyone loves them. Following a few simple steps, using the right type of chocolate and the freshest strawberries possible ensures great results.

To make the strawberries

1. Melt A'Peels, according to package directions, in a small plastic bowl. 2. Dip strawberry into chocolate, withdraw strawberry and quickly swirl it to spin off the excess chocolate. 3. Place on parchment lined sheet. 4. Refrigerate for a few minutes to set. 5. Drizzle with contrasting chocolate for an elegant finished look.



Some tips:

*The easiest type of chocolate to use is the melt and mold candy type because it does not require tempering. The Guittard A'Peels brand that we carry, comes in great tasting white, milk and dark chocolate candy varieties.

*Don't wash the strawberries unless necessary, if you do wash them, be sure they are completely dry before dipping. Strawberries should be at room temperature.

*Dip strawberries as close to serving time as possible for the best quality. Depending on how ripe the strawberries are, dipped strawberries will last 1 to 2 days. Store at cool room temperature.

*1 lb. Guittard A'Peels will coat about 18 medium sized strawberries.

*Chocolate covered strawberries look great on a chocolate cake. To cascade them down the side of a cake, put a toothpick part way into the strawberry and then use that to attach it to the cake.

To create a tuxedo effect, dip in white first, let dry, then dip each side in dark chocolate. Silver dragees make cute buttons, put them on before the candy has set. Pipe on bowtie details.

