

# DIPPED STRAWBERRIES

TOTAL TIME: 25-30 MINUTES

| YIELDS : 12-20 DIPPED STRAWBERRIES



## INGREDIENTS:

- 1 lb fresh strawberries
- 1 (10 oz) bag GHIRARDELLI® Milk Chocolate Flavored Melting Wafers or GHIRARDELLI® Dark Chocolate Flavored Melting Wafers
- 1/2 cup GHIRARDELLI® White Vanilla Flavored Melting Wafers

## PREPARATION:

### Step 1

Rinse strawberries in cold water. Pat dry with a lint free cloth or paper towels. Allow to air dry for an additional 10-15 minutes.

### Step 2

Prepare a tray with parchment or wax paper to place the dipped strawberries on.

### Step 3

Melt 1 bag of Ghirardelli Milk Melting Wafers in a microwave safe bowl or container according to the instructions on the back of the package.

### Step 4

Dip strawberries by gently holding them by the stem & dip until only 1/4- 1/2 inch of the berry remains. Place on the prepared baking tray. Allow to set for 5-10 minutes.

### Step 5

In a smaller microwave-safe bowl, melt 1/2 cup of Ghirardelli White Melting Wafers according to the package instructions. Heat in smaller increments as the melting wafers begin to liquify.

### Step 6

Hold the Milk coated strawberries by the stem over the container of White Melting Wafers and drizzle zig zag lines across the berry using a fork. Or place the melted wafers in a small zip top or piping bag with a small hole cut out and drizzle across the berry.

### Step 7

Allow to set for 10 minutes. In warmer climates, you may need to place dipped berries in the fridge to set fully.