Dark Chocolate Dipped Strawberries

INGREDIENTS:

Fresh strawberries, washed and dried (about 1 pound)

Dark chocolate chips or chunks (at least 70% cocoa)

1 tablespoon coconut oil

Toppings for decoration (optional): chopped nuts, shredded coconut, or chia seeds

INSTRUCTIONS:

1. Line a baking sheet with parchment paper.

2. In a heatproof bowl, melt the dark chocolate and coconut oil together. You can use a double boiler or microwave in 30-second intervals, stirring until smooth.

3. Holding each strawberry by the green stem, dip it into the melted chocolate, covering about two-thirds of the berry.

4. Allow excess chocolate to drip off and place the dipped strawberry on the prepared baking sheet.

5. Optional: Sprinkle or dip the chocolate-covered strawberries into your choice of toppings, such as chopped nuts, shredded coconut, or chia seeds.

6. Repeat the process until all strawberries are coated and decorated.

7. Place the baking sheet in the refrigerator for about 20-30 minutes, or until the chocolate has hardened.

8. Once the chocolate is set, transfer the dark chocolate-dipped strawberries to a serving plate.

9. Serve and enjoy these guilt-free, healthy dark chocolate dipped strawberries as a delicious treat!