

## Title:

Make Chocolate Covered Strawberries At Home

## Word Count:

508

## Summary:

It isn't hard to tell when spring has arrived officially. I agree that the signs aren't always clear when you look at the weather, but they are clear when you look at the produce section of your grocery store. For example, strawberries are always in abundant in the spring. You will find many grocery stores offering them at very affordable prices during this season.

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## Keywords:

## Article Body:

It isn't hard to tell when spring has arrived officially. I agree that the signs aren't always clear when you look at the weather, but they are clear when you look at the produce section of your grocery store. For example, strawberries are always in abundant in the spring. You will find many grocery stores offering them at very affordable prices during this season.

Many of us get excited about the abundant number of red berries but not excited enough about eating only strawberries all week. You will find many irresistible buy-one-get-one-free offers. With such offers you might end up having more than enough berries to consume. If you don't know what to do with all these berries you can use them to make chocolate covered strawberries.

Sounds exciting? I bet.

Recently I saw an ad for chocolate covered strawberries from a local chocolate factory. But when I saw the price offered for it at reputable store, I was shocked. What I then did was to engage in price comparison. This made me to discover, to my greatest amazement, that average cost of chocolate covered strawberries is expensive. I then decided to find out how to save money and still get what I want.

I don't know why, but the expense of the treat made it much more appealing. Of

course, this isn't to imply that I want to get into a chocolate covered strawberries buying frenzy. It simply means I want to find out if there was a way I could make them myself. If I succeeded I could then put the produce sales to good use.

My thought previously was that I would need expensive cocoa blocks for melting and dipping. But thankfully, I discovered that the best way for melting chocolate is via old-fashioned chips which can be bought right from your local grocery store. Of course this was really great news for me as I hate going to and fro looking for what I want, even though I have no problem going for chocolate covered strawberries that are not too expensive.

Another news I came across is the fact that I can use my microwave for this purpose. You see, in theory, making chocolate covered strawberries is easy. You should follow the necessary instructions carefully. By following the instructions carefully you will not scorch the chocolate.

For starters, fade the chips in a microwave-safe bowl. Don't forget the importance of using the defrost setting. Also, remember that when you dip your chocolate covered strawberries on high, it will scorch it. What to do? Wait until the dip is quite smooth. This can take two to three minutes.

Do you know the specific technique that people use to dip chocolate covered strawberries? Simply dip the berries into the mixture, and then shake the excess away as you withdraw it. Lastly, you can then give the chocolate covered strawberries a few whirls in clockwise direction, and then set it on wax paper. After this you are set to start enjoying the labor of your hard work!