



EDIBLE VALENTINE'S DAY GIFTS



Cook and bake quick treats for the ones you love.

Chocolate-Dipped Strawberries



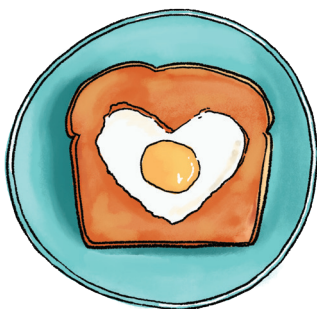
What You Need

- 1 pint whole strawberries
- 1 (12 oz) bag semi-sweet chocolate chips
- 1 Tbsp canola oil
- Skewers
- Red or pink sprinkles

Steps

- 1 Pat strawberries dry and add each to the end of a skewer.
- 2 Add chocolate to microwave-safe bowl and heat until melted, 1-2 min.
- 3 Stir oil into melted chocolate.
- 4 Dip each strawberry into the melted chocolate. Let excess drip off.
- 5 Dip strawberries into sprinkles. Set on parchment to dry.

Breakfast in Bed



What You Need

- Heart-shaped cookie cutter
- 1 piece of bread
- 1 egg
- 1 Tbsp butter
- salt
- pepper

Steps

- 1 Use a cookie cutter to cut a heart from a slice of bread.
- 2 Melt butter in a skillet over medium heat.
- 3 Add bread to pan and cook 1 minute.
- 4 Crack egg inside and cook 2-3 minutes. Sprinkle with salt and pepper.
- 5 Flip and cook 1-4 minutes.

White Chocolate Fudge



What You Need

- 2 Tbsp butter
- 3 cups white chocolate chips
- 1 (14 oz) can sweetened condensed milk
- ½ tsp vanilla
- ½ cup pink & red candy pieces

Steps

- 1 Add butter, chocolate, condensed milk, and vanilla to heat-safe bowl.
- 2 Make a double boiler. Bring a small pot of water to boil. Set bowl on top. Heat and stir until melted, 6-8 min.
- 3 Spread chocolate inside an 8x8 baking pan lined with foil.
- 4 Press candy pieces on top.
- 5 Refrigerate 2 hours. Cut into squares.