

## CHOCOLATE DIPPED STRAWBERRIES WITH SPONGE TOFFEE



### TIME TO PREPARE

15 Minutes



### DIPPING TIME

15 Minutes



**MAKES 12**



### Ingredients

- 12 large strawberries, with their green stems, washed and well dried
- 8 oz semi-sweet chocolate
- 1/4 cup crumbled sponge toffee

### Steps to Make

1. Melt chocolate on top of a double boiler, over medium low heat, stirring occasionally. Remove from heat and let chocolate mixture cool slightly.
2. Pierce strawberries with a fork and dip into chocolate, letting the excess run back into the pot. Repeat with remaining strawberries.
3. Place strawberries on a parchment lined baking sheet and sprinkle evenly with sponge toffee. *(These are best served the day they are made. They can sit at room temperature for about 1 hour or you can store them in the refrigerator until ready to serve).*