## **CHOCOLATE DIPPED STRAWBERRIES WITH SPONGE TOFFEE**



TIME TO PREPARE

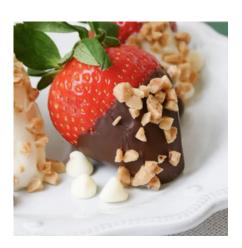
15 Minutes



**DIPPING TIME** 

15 Minutes





## 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).

