CookNaked.

DIP ME, DARLING | Chocolate-Dipped Strawberries for Two

A little chocolate. A little flirting. A whole lot of dipping. • Serves two • 15 minutes active + 20–30 minutes chilling

SHOPPING LIST

12 large strawberries (about 1 lb) • 4 oz semisweet chocolate • Optional: 1 tsp neutral or coconut oil • Optional: 2 tbsp chopped toasted nuts or sprinkles

● · · · 1 · · · Set the mood

Line a tray with parchment. Rinse the berries, then dry them completely with paper towels.

♥ *Each invent a ridiculous name for your signature strawberry.*

● · · · 2 · · · Melt together

Put chocolate in a completely dry microwave-safe bowl. Heat 20 seconds and stir; repeat in 10–15-second bursts, stirring between, until just melted. Stir in optional oil.

● · · · 3 · · · Dip and decorate

Hold each berry by its leaves, dip about two-thirds into the chocolate, let excess drip off, and place on parchment. Add toppings before chocolate sets.

♥ *Decorate one berry just for your partner. Keep it a surprise.*

● · · · 4 · · · Let them set

Refrigerate about 20–30 minutes until firm. Enjoy promptly; refrigerate leftovers and eat within 1–2 days for best quality.

● · · · 5 · · · The taste test

Trade strawberries and vote on the best decoration. Winner picks the next song.

Kitchen-test preview: timing and proportions may change after testing.