

Chocolate Covered Strawberries



These beautiful and delicious chocolate covered strawberries are so quick and easy to make that you'll never buy them again!

Prep Time: 15 minutes

Cooling Time: 5 minutes

Total Time: 20 minutes

Servings: 36 pieces

Calories: 88kcal

Author: [John Kanell](#) from Preppy Kitchen

Ingredients

- 2 pounds strawberries fresh, stem attached
- 12 oz dark chocolate
- 10 oz white chocolate

Instructions

1. Wash and carefully pat dry your strawberries.
2. Melt your batches of chocolate chips to a double boiler. You can also use a microwave to melt the chocolate, 30 second bursts at half power, stirring in between.

3. Dip each strawberry in chocolate. If you're adding sanding sugar, chopped nuts, toasted coconut, or sprinkles then apply while the chocolate is still wet. Place each strawberry on parchment paper to set.
4. Add a contrasting color of chocolate to a piping bag, snip the tip off and pipe over the dipped part of the strawberry to create stripes.

Chocolate Truffles



These scrumptious chocolate truffles come together in a snap. Rolled in toasted coconut, cocoa powder and toasted pecans they're impossible to resist.

Prep Time: 10 minutes

chill time: 1 hour

Total Time: 1 hour

Servings: 20 truffles

Calories: 61kcal

Author: [John Kanell](#)

Ingredients

- 12 oz semi-sweet chocolate 340g
- 3 tbsp unsalted butter 42g
- 1/3 cup heavy cream 78mL
- 1/2 cup sweetened shredded coconut 50g, toasted
- 1/2 cup unsweetened cocoa powder 50g
- 1/2 cup chopped pecans 55g, toasted

Instructions

1. Melt the chocolate and butter in a heat proof bowl over a pot of simmering water making sure the water isn't touching the bowl. You could also use a microwave: add the chocolate to a medium-sized bowl. Microwave at 60% power in three thirty second bursts. Cover and set aside.
2. Add the cream to the melted chocolate and whisk to combine.
3. Transfer to a refrigerator and chill for about an hour.
4. Use a teaspoon to scoop the chocolate mixture into balls. Place on a sheet or parchment paper. you can round the balls out by giving them a quick roll in your palms if desired.
5. Cover the truffles in the coating of your choice. Store in the refrigerator and serve chilled.

Oreo Balls



These DELICIOUS Oreo balls come together with no baking and only three ingredients! They'll make a great addition for your next cookie platter!

Prep Time: 30 minutes

Chill Time: 1 hour

Total Time: 1 hour 30 minutes

Servings: 24 Balls

Calories: 142 kcal

Ingredients

- 38 Oreos - One 14oz package
- 8 oz cream cheese room temperature
- 12 ounces semi-sweet chocolate
- 2 tbsp white chocolate optional, for decorating

Instructions

1. Pulse the Oreos in a food processor until only small crumbs remain. You can also smash by hand using a rolling pin or can. Just place in a sealable bag first.
2. Transfer Oreos to a mixing bowl and add the room temperature cream cheese then mix until combined. Use a spatula to scrape the bowl down and make sure there are no pockets of unmixed Oreos or cream cheese.
3. Use your clean palms to roll balls of the Oreo mixture. Each ball should be roughly an inch to an inch and a half in diameter or about 20 grams. Place balls on a large dish as you go.
4. Chill the balls for about an hour so they firm up.
5. In a small bowl melt the chocolate.
6. Dip each ball in the chocolate using a skewer and place on a sheet or parchment paper to set. If you're decorating the tops with Oreo crumbs you need to sprinkle those on immediately as the shells will harden quite fast.
7. If you're decorating with a chocolate drizzle then melt a few tablespoons of white chocolate in the microwave and drizzle with a spoon or use a piping bag with the tip snipped off.