

Kid-Friendly Creations // Strawberry Ghosts



A fun and easy kitchen creation for you and your little ones!

Spooky Strawberry Ghosts!

Prep time: 30 minutes

Total time: 30 minutes

Ingredients:

24 fresh strawberries (washed and dried)

1 cup white chocolate chips

$\frac{1}{2}$ cup chocolate chips

1 tsp. shortening

1 tsp. vanilla

Directions:

1. Line a cookie sheet with wax or parchment paper.

2. Wash and dry strawberries. Make sure all of the excess water is gone or the chocolate will have trouble sticking to the strawberry.
3. In a microwave-safe bowl, melt white chocolate and shortening at 50 percent power; stir every 30 seconds until smooth. Stir in vanilla.
4. Hold strawberries by the stems and dip in melted chocolate, making sure to coat all sides. Place on cookie sheet.
5. Chill strawberries in the fridge for 10 minutes to allow chocolate to set.
6. Stick chocolate chips on each strawberry to create a face.

Chocolate Melting Tips!!

- 1. Make sure all utensils and bowls used to melt the chocolate are dry.** Any amount of water will cause the chocolate to clump and harden.
- 2. To avoid scorching your chocolate in the microwave, melt it using a makeshift double boiler.**

Makeshift double boiler:

1 medium to large glass bowl

1 medium saucepan.

Make sure the glass bowl is large enough that it rests on the rim of the saucepan. The bowl should be suspended a few inches from the bottom of the pan.

To use the double boiler, simply add water to the bottom of the saucepan and bring it to a simmer. Place bowl filled with chocolate on top of the pan and start stirring. In no time you will have perfectly smooth, melted chocolate.

- 3. If you're planning on using your melted chocolate for an extended period of time, simply place your bowl of chocolate on a heating pad!** It will be kept warm enough to use, but the risk of scorching will be avoided.

References

Photo Credit

Made it. Ate it. Loved it.
