

The glaze is made with canna-coconut oil and melted chocolate, and the strawberries coated with this dreamy dip are wonderful to share. These berries take practically no time to prepare, and will keep in the fridge overnight. Other fresh fruits can be dipped as well, or dried fruits. Apricots dipped in canna-chocolate sauce are divine.

Canna-chocolate dipped strawberries
Serves 4

2 tablespoons canna-coconut oil

1½ cups chocolate chips

12 strawberries with stems

Directions

1. In a medium, microwave-safe bowl, stir together chocolate chips and coconut oil. Microwave on high for 30 seconds. Remove and stir. Continue microwaving and stirring in 15-second intervals until melted and smooth. Let sit until chocolate reaches room temperature.
2. Dip the berries into the melted chocolate. Set on parchment paper and leave alone for at least 30 minutes.