



## Chili Chocolate Dipped Strawberries

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



15 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 1 pinch ancho chili powder to taste
- ☐ 1 tablespoon cup heavy whipping cream
- ☐ 1 tablespoon butter unsalted

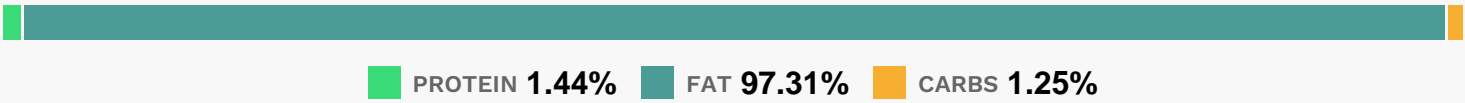
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ mixing bowl
- ☐ pot

# Directions

- ☐ In a heat-proof mixing bowl, add the chocolate, cream, and butter.
- ☐ Place over a smaller pot of simmering water. Be sure the water does not touch the bottom of the bowl. Stir until chocolate is melted. Stir in the chili powder (if using) and mix until fully incorporated. Hold each strawberry by the long stem and dip into the chocolate allowing the excess to drizzle back into the pan.
- ☐ Place chocolate covered strawberries on a parchment or waxed paper lined sheet tray. Once chocolate is cool, chill until fully set, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.12956522065012%

## Nutrients (% of daily need)

Calories: 15.17kcal (0.76%), Fat: 1.68g (2.58%), Saturated Fat: 1.06g (6.65%), Carbohydrates: 0.05g (0.02%), Net Carbohydrates: 0.04g (0.02%), Sugar: 0.05g (0.05%), Cholesterol: 4.7mg (1.57%), Sodium: 0.72mg (0.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.06g (0.11%), Vitamin A: 60IU (1.2%)