

# Chocolate Nut Strawberries

*Sweet, juicy strawberries dipped in chocolate and coated with almonds.  
Divinely decadent!*

Semi-sweet chocolate baking squares (1 oz., 28 g, each), chopped	4	4
Large fresh strawberries (with stems), blotted dry	12	12
Finely chopped natural almonds, toasted	1/2 cup	125 mL

Heat chocolate in small heavy saucepan on lowest heat, stirring often, until chocolate is almost melted. Do not overheat. Remove from heat. Stir until smooth. Pour chocolate into custard cup.

Holding 1 strawberry by stem end, dip 2/3 of strawberry straight down into chocolate.

While chocolate is still soft, roll strawberry in almonds in small shallow dish until coated. Place on waxed paper-lined baking sheet. Repeat with remaining strawberries, chocolate and almonds. Chill until chocolate is set. Makes 12 chocolate strawberries.

*1 chocolate strawberry: 84 Calories; 5.9 g Total Fat (2.9 g Mono, 0.8 g Poly, 1.9 g Sat); 0 mg Cholesterol; 8 g Carbohydrate; 1 g Fibre; 2 g Protein; 2 mg Sodium*

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