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## "Endulgent" Chocolate-Covered Strawberries

developed by *Cynthia Cicchesi*

Photo:

Make these "endulgent" homemade chocolate-covered strawberries for your valentine.

Ingredients:

[6 Atkins Endulge Chocolate Candy Bars](#)

24 large strawberries, rinsed and patted dry, with stems

Directions:

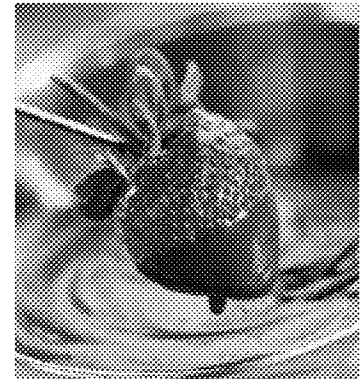
1. Line a baking sheet with aluminum foil or waxed paper. Break Endulge bars into pieces; place in the top part of a double boiler or a metal bowl set over (but not touching) a pot of simmering water. Stir one to two minutes, until chocolate is melted. Remove from heat.
2. Holding each strawberry by the stem, dip in chocolate, leaving a 1/4 inch border at the top. Gently shake off excess chocolate; place berry on foil. Repeat with remaining berries. Reheat chocolate if necessary.
3. Chill berries 40 minutes, until chocolate is set. May be prepared up to a day ahead.

Atkins Tip:

Endulge bars may also be melted in the microwave. Place in a bowl; microwave on medium-high power for one minute and 10 seconds. Stir halfway through cooking time.

Variations:

For extra zip Cynthia suggests injecting a bit of Grand Marnier or Framboise into the berries.



[ IN BRIEF ]

Yield: 24

Prep time: 15 minutes

Chill time: 40 minutes

[ NUTRITION PER SERVING ]

Carbohydrates: 1.5 grams

Net Carbs: 1.5 grams

Fiber: 1 grams

Protein: 0.5 grams

Fat: 3 grams

Calories: 43

Good for  
Atkins Points:

### You can find this article at:

[http://www.atkinscenter.com/food/recipes/all/Endulgent\\_ChocolateCovered\\_Strawberries.ht](http://www.atkinscenter.com/food/recipes/all/Endulgent_ChocolateCovered_Strawberries.ht)

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