

Chocolate Dipped Strawberry Wafers



Ingredients

- 1 cup semi sweet chocolate chips (may substitute for your favorite)
- 1 package strawberry wafer cookies
- Sprinkles of your choice

Utensils

- 1 Double Boiler OR 1 medium pot and a glass or metal bowl
- Spatula
- Pot Holders/Oven Mitt
- Baking sheet lined with parchment paper
- Measuring cups



Recipe Instructions

Step 1: Boil Water

Add water to your medium pot, about halfway full, and bring to a boil

Step 2: Melt Chocolate

Put the second pot or bowl on top of pot with the boiling water.

Add chocolate chips to pot/bowl and stir with spatula until everything has melted.

Step 3: Dip Cookies

Once chocolate has melted, begin dipping the wafer cookie in chocolate and use the spatula to help if needed.

Once your desired amount of chocolate is on, transfer cookie to the parchment lined baking sheet.

Step 4: Finish

Continue to dip as many cookies as you wish.

Once all cookies are dipped in chocolate, sprinkle your sprinkles onto the chocolate.

Step 5: Cool

Leave baking sheet out for at least 15 minutes or transfer to the fridge to allow the chocolate to harden back up.

Step 6: Enjoy!

Once the chocolate has hardened, Enjoy!!



Scan this QR code with your phone to view an instructional video on how to make this recipe!

Kitchen Safety Tips:

- Make sure to use pot holders when handling pots on the stove
- Notify anyone else in the kitchen that the stove will be on, to prevent anyone from burning themselves.