



Almond and Chocolate Dipped Strawberries

24 large, long stemmed strawberries, rinsed and dried
2 cups melted dipping chocolate (dark, milk or white)
1 cup Almond Accents® Butter Toffee sliced almonds

Line two baking sheets with wax paper. Pour Almond Accents® into a pie plate and set aside. Holding them by the stem, dip strawberries one at a time into melted chocolate until 3/4 coated. Allow any excess chocolate to drip off; roll in almonds. Place on prepared baking sheets and allow to harden.

Makes 24 strawberries.

Serving Suggestions:

Dip strawberries in melted peanut butter before dipping in chocolate. After dipping strawberries in dark or milk chocolate and rolling in Almond Accents®, drizzle with white chocolate for an elegant and festive look.



Preparation Time : 10 minutes

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