

STRAWBERRY GHOSTS

INGREDIENTS

20-30 fresh strawberries
8 ounces white baking chocolate, chopped
1 teaspoon vegetable shortening
1/8 teaspoon almond extract
1/4 cup miniature semisweet chocolate chips

DIRECTIONS

Wash strawberries and gently pat with paper towels until completely dry (they have to be very dry!!). In a microwave-safe bowl, melt white chocolate and vegetable shortening at 50% power; stir until smooth. Stir in extract. (note: this can also be done in a double boiler). Be careful not to get the white chocolate too hot as it will seize very quickly.

Dip each strawberry in chocolate mixture; place on a waxed paper-lined baking sheet, allowing excess chocolate to form the ghosts' tails. Immediately press chocolate chips into coating for eyes. Freeze for 5 minutes.

In a microwave-safe bowl, melt remaining chocolate chips; stir until smooth. Dip a toothpick into melted chocolate and draw a mouth on each face.

Happy Halloween. Boo!