

Chocolate-Dipped Strawberry “Carrots”

- 1 pkg. (4 oz.) white chocolate, melted
- Yellow and red food colorings (9 drops yellow, 6 drops red – do not use water based food coloring, it will seize the chocolate)
- 8 large fresh strawberries (1/2 lb.)



1. Mix chocolate and food colorings in medium bowl until blended.
2. Cover baking sheet with waxed paper. Dip strawberries, 1 at a time, into chocolate mixture, turning to completely coat strawberry; gently shake strawberry over bowl to remove excess chocolate. Place strawberries on prepared baking sheet.
3. Spoon remaining melted chocolate into resealable plastic bag; press excess air from bag, then seal bag. Cut small piece off one bottom corner of bag; use to pipe horizontal lines onto strawberries to resemble carrots as shown in photo.
4. Refrigerate 30 min. or until chocolate is firm.

<http://www.kraftrecipes.com/recipes/chocolate-dipped-strawberry-carrots-191224.aspx>

Colored Coconut Grass

- 2 cups flaked or shredded coconut
- Liquid food color, any color

Place coconut in resealable food-storage plastic bag. Add about 8 drops liquid food color; seal bag and shake to mix. It may be necessary to add 1 to 2 reaspoons water to help disperse the color evenly or additional food color until desired color is reached.

<http://www.bettycrocker.com/recipes/colored-coconut-easter-grass/2a6ec230-f8eb-49c7-968b-666d2182d5dc>