



truwhip

Vegan Chocolate Covered Strawberry Clusters

Servings: 8-10

Prep: 2 hours



Directions

1. Chop strawberries then add truwhip and chopped strawberries to a medium bowl and gently stir until combined.
2. Scoop mixture onto a parchment lined baking sheet to make clusters and place in the freezer for 1 1/2 to 2 hours, until frozen solid.
3. About 10 minutes before removing the frozen clusters from the freezer, add chocolate chips and coconut oil to a small bowl. Heat in the microwave in 30 second intervals, stirring in between, until melted and smooth.
4. Remove clusters from the freezer. Use two forks to dip each cluster in the chocolate, working quickly and ensuring they are fully coated. Place back onto the parchment lined tray. TIP: Work in batches, taking only a few clusters out of the freezer at a time, to keep the rest from melting as you go.
5. Sprinkle with flaky sea salt, if using. Place the tray back in the freezer until chocolate has hardened, about 15-20 minutes.
6. Store in an airtight container in the freezer for up to 1 month. Let sit on the counter for 10-15 minutes before eating. Enjoy!

Ingredients

- 1 cup truwhip Vegan Whipped Topping, thawed
- 1 1/2 cups strawberries, chopped
- 1 cup dark chocolate chips
- 2 tbsp coconut oil
- flaky sea salt, for topping (optional)