



# VALENTINE'S HEARTS

## TWO STEP-BY-STEP GUIDES

### CHOC DELIGHTS



#### YOU WILL NEED

- Strawberries
- Melting Chocolate
- Toothpicks
- Baking Paper
- Sprinkles

#### STEP 1

#### PREPARE

Line a baking tray with baking paper. Rinse the strawberries and pat dry. Remove the stem and slice each in half lengthwise.

#### STEP 2

#### SHAPE



Cut off a small portion of the strawberry to help shape it. Poke a toothpick through both halves to create the shape. Repeat!

#### STEP 4

#### DIP & CHILL



Dip the strawberry hearts into the chocolate using two forks, and place on prepared baking sheet. Chill for 15-30 minutes or until chocolate is nearly set.

#### STEP 3

#### MELT

Place chocolate in the microwave safe bowl. Microwave in 30 second intervals until melted, stirring each time.

#### STEP 5

#### DECORATE

Decorate chocolate hearts as desired! Chill for a further 15 minutes until the chocolate is completely set. Serve and enjoy!

### QUICK COOKIES!

- 4 cups flour
- 1 cup sugar
- 1/3 cup corn starch
- 2 eggs
- 3/4 tsp salt
- 1 tsp vanilla extract
- 1 cup unsalted butter

1. Sift flour, corn starch and salt.
2. Beat butter and sugar together.
3. Add the eggs and vanilla while mixing.
4. Pour in the flour mixture and mix well.
5. Roll out dough using a sprinkle of flour.
6. Cut out your cookies using cookie cutter or a knife.
7. Place them on a non-stick baking sheet and bake at 190°C for 12 minutes

TIP!  
DIP COOKIES IN ICING  
AND SPRINKLES TO  
DECORATE



amazing