



**Naturipe Foods LLC**

04726 Country Rd 215  
PO Box 322  
Grand Junction, MI 49056  
Ph: (800) 683-1078  
(269) 683-6791  
Fax: (269) 434-6997  
[www.naturipefoods.com](http://www.naturipefoods.com)



## Chocolate Dipped Strawberry Tart

*Prep time: 35 minutes*  
*Cooke time: 10 minutes*  
*Chill time: 2 hours*

### Crust

- 16 graham crackers, squares, finely crushed (about 1 1/4 cups crumbs)
- 1/3 cup butter, melted
- 1/4 cup sugar
- 1/4 cup finely chopped pecans

Heat oven to 375° F

**In small bowl, mix together graham cracker crumbs, butter, sugar and pecans until combined; press firmly into bottom and up the side of 9" pie dish. Bake 8 to 10 minutes or until lightly browned.**

### Filling

- 1/4 cup whipping cream
- 1 cup (6 ounces) semi-sweet chocolate morsels, divided
- 1/2 teaspoon vanilla extract
- 2 teaspoons vegetable oil
- 4 to 5 cups (about 1 1/2 pounds) stemmed and halved California strawberries

Meanwhile, in small saucepan, heat cream over medium heat just to a boil; remove from heat. Add 1/2 cup of the chocolate morsels and vanilla; whisk until chocolate is melted and mixture is smooth. Spread onto bottom of crust.

In small microwave safe dish, microwave remaining 1/2 cup chocolate morsels and oil on HIGH 45 seconds; stir; microwave at 10 second intervals, stirring until smooth.

To assemble, dip small end of each strawberry half into chocolate to cover by one-third, allowing excess chocolate to drip off. Starting from the outside edge, arrange strawberry halves, cut sides down and chocolate ends up, in tight concentric circles to fill crust. Refrigerate tart 2 hours or until chocolate is firm. For best chocolate flavor, allow tart to stand at room temperature 10 minutes before cutting.

***Tips:*** A prepared graham cracker pie crust can be substituted for Pecan Crumb Crust. Before baking, lightly brush inside surface with beaten egg white. Bake in 375 ° F oven for 5 minutes. Proceed as recipe directs.

*For easy removal of tart, dip bottom of chilled pie dish into warm water for 10 seconds before cutting.*

**Makes 8 servings**

*Nutrition Information Per Serving: 373 calories; 23 g fat; 31 mg cholesterol; 169 mg sodium; 42g carbohydrate; 7 g fiber; 2 g protein*

*Recipe from California Strawberry Commission*