



Recipe for Strawberry Chocolate Ghosts

Ghosts and goblins come to play on October's final day. Unknown

Ghostly greetings! This collection of wide-eyed, berry ghouls makes a great dessert platter for an adult get-together, or a welcome break from the lollies for a gang of sugar-crazed trick or treaters.

We like to think these are a bit more creative – plus, they're fun to make if you have resident sticky-handed helpers, and taste completely delicious. There are no tricky ingredients... you can buy everything at the corner ghost-ery store!

Ingredients

- 150g white chocolate
- About 20 strawberries with nice leafy hulls
- 50g dark chocolate

Method

- Line a big baking tray with non-stick baking paper or foil.
- Break the white chocolate into pieces and put in a microwave bowl. Melt in 30-second blasts, stirring after each blast to check how it's going. You don't need to melt it completely – once most of it has softened, the residual heat will melt the rest as you stir. Don't risk overheating it.
- Hold each strawberry by its leafy hair and dip it in the white chocolate. Keep the top third of the strawberry out of the chocolate so you can still see some red berry. Leave on the baking tray until the white chocolate has set.
- Melt the dark chocolate in the microwave in the same way (it might only need one 30-second blast and a stir).
- Use the end of a chopstick or skewer to paint dark chocolate eyes and a long, open, ghostly screaming mouth on each strawberry.
- Enjoy your little ghosts. And remember this vital bit of Halloween lore: Why do demons and ghouls go out partying together? Because demons are a ghouls' best friend!



Recipe courtesy of [Dinner Ladies](#).