Wild Orange Dark Chocolate Covered Strawberries

Serves: 4 to 6

Ingredients:

2 3.5 oz. bars of Lindt 85% Dark Chocolate
1 pound of strawberries with stems, washed and dried well
1 drop of doTERRA Wild Orange Essential oil*

Directions:

1. Put the dark chocolate in a heatproof medium bowl. Fill a medium saucepan with a couple inches of water and bring to a simmer over medium heat. Turn off the heat; set the bowl of chocolate over the water to melt. Stir until smooth.

2. You can also melt the chocolate in a microwave at half power, for 1 minute, stir and then heat for another minute or until melted.

3. Add a drop of doTerra Wild Orange to the chocolate

4. Once the chocolate is melted and smooth, remove from the heat. Line a sheet pan with parchment or waxed paper. Holding the strawberry by the stem, dip the fruit into the dark chocolate, lift and twist slightly, letting any excess chocolate fall back into the bowl. Set strawberries on parchment paper. Repeat with the rest of the strawberries.

5. Set the strawberries aside until the chocolate sets, about 30 minutes.

*Make sure to **always** use a certified pure therapeutic grade oil (CPTG) such as doTERRA for ingestion