CONCOCTIONS / DESSERT

Chocolate-Covered Strawberry Turkeys



8 treats · 35 min active
About 75 min total, including 40 min cold sets

Fresh berries dressed as tiny roast dinners: dark chocolate bodies, two salted-pretzel drumsticks and little white bone tips. No poultry — just fruit and candy.

INGREDIENTS / EIGHT TREATS

- 8 large, sound strawberries (about 240 g), leafy caps removed after washing and drying
- 180 g dark chocolate chips or finely chopped chocolate (60–70% cacao)
- 1 tsp (5 ml) refined coconut oil
- 1/16 tsp fine sea salt (a small measured pinch)
- 16 mini marshmallows (about 12 g)
- 16 straight pretzel-stick pieces, each 1 inch (2.5 cm; about 8 g total), plus spares for breakage
- 35 g white chocolate chips or finely chopped white chocolate

EQUIPMENT

Parchment-lined tray; 2 clean, completely dry microwave-safe bowls; spatula; teaspoon; fork; 8 short food-grade lollipop sticks; refrigerator thermometer.

FIVE CLEAR STEPS

1. Dry well. Wash hands; clean tools. Rinse berries under running water, without soap. Dry completely, including beneath leaves; remove caps without hollowing. Pat dry again. Refrigerate waiting fruit. [2]

2. Make 16 legs. Microwave dark chocolate, oil and salt in a dry bowl at 50% power in 20-sec bursts, stirring until smooth, not hot. Dip one end of each pretzel in chocolate; push halfway into a marshmallow. Chill 5 min.

3. Attach pairs. An adult inserts one temporary stick shallowly in each berry’s broad end. Chocolate-glue one marshmallow to each side there, pretzels pointing forward. Support on parchment; chill 10 min.

4. Coat. Steady by the stick and support underneath with a fork. Spoon chocolate over fruit and marshmallow thighs, leaving the last ¼ inch of both pretzels bare. Drain onto parchment; chill 15 min. If needed, rewarm chocolate 10 sec at 50% power; stir. Add no water.

5. Add bone tips. Melt white chocolate in a second dry bowl at 50% power in 15-sec bursts, stirring; stop before hot. Spoon onto bare pretzel tips. Chill 10 min, or until set. Handle warm bowls carefully. Remove **ALL sticks** and check for fragments before serving.

KEEP COLD. Refrigerate at 40°F (4°C) or below. Cover set candies without smearing; do not stack or freeze. Best same day; use or discard within 24 hr of preparation (conservative quality policy, not validated shelf life). Discard after over 2 hr cumulative time out of refrigeration, or 1 hr above 90°F (32°C). [2][3]

ADULT ASSEMBLY. Whole berries, marshmallows and hard pretzels are choking hazards for young children; offer age-appropriate cut plain fruit instead. Remove every insert before eating. Check labels for wheat, milk, soy and coconut. Extra chocolate provides a coating pool; not all adheres.

Original home adaptation, not kitchen-tested. AI-generated serving illustration, not a photograph of a prepared batch.

Inspired by Melissas_healthykitchen’s candy-turkey caption [1]. Eight-berry amounts, salt balance and spoon-coating workflow are our own.

[1] Creator caption · [2] FDA produce · [3] USDA food safety