

Helergon Kitchen

Chocolate Covered Raspberries Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz fresh raspberries, washed and dried
- [ ] 8 oz dark chocolate (70% cocoa), chopped
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt (optional)
- [ ] 1 tsp lemon juice
- [ ] 1 tbsp honey (optional)

Instructions

1. Line a baking sheet with parchment paper; set aside.
2. Place chopped chocolate in a microwave-safe bowl; heat in 20-second intervals, stirring each time, until smooth.
3. Stir in vanilla, a few drops of lemon juice, and honey if using; mix gently.
4. Holding a berry by the stem, dip it into the chocolate, letting excess drip back onto the bowl.
5. Place chocolate-coated berries on the parchment, sprinkle with sea salt if desired, and let set for 5-10 minutes.

Nutrition per serving

95 kcal	1 g	12 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If chocolate starts to seize, add a tiny splash of vegetable oil and stir.
- Use a fork or toothpick to dip berries for better control.
- Try pairing with no-bake cookies for a party platter.