

CHOCOLATE STUFFED STRAWBERRIES

Fresh strawberries (larger ones are best)
Xagave Chocolate Syrup

Take large strawberries and pull the green stem off. This creates a hole in the top cavity of the strawberries. Pour Xagave Chocolate Syrup (recipe below) in the top and fill the strawberry and consume. Fun to make and delicious to eat

Chocolate Syrup

1 cup cocoa
1/2 tsp. vanilla
1 cup water
1 cup Xagave
2 Tbsp. powdered milk (optional)

Mix the cocoa, vanilla, and hot water with an electric mixer (Bosch, Bamix Stick blender or L'Equip Stick blender whisk) until smooth. Add Xagave and blend.

Tip: Use in Chocolate milk, hot chocolate or drizzle over fruit and ice cream. For thicker milk chocolate syrup add powdered milk and blend.