

## **BLACK & WHITE STRAWBERRIES**

**SOURCE:** Weight Watchers New Complete Cookbook

### **INGREDIENTS:**

1/4 C + 2 TBS semisweet chocolate chips  
1 1/2 tsp raspberry liqueur (Framboise)  
1 1/2 tsp water  
1/2 oz white chocolate, chopped (or 2 TBS white chocolate chips)  
2 C whole strawberries

### **DIRECTIONS:**

To prepare the mint syrup: in small saucepan, combine mint, sugar & 1/4 C water - bring to boil - reduce heat & simmer 3 minutes - remove from heat - let cool 10 minutes.

Line a large baking dish with wax paper. In a small microwavable bowl, combine the chocolate chips, liqueur & 1 1/2 tsp water microwave on high, stirring twice, till melted & smooth (about 1 1/2 minutes). Holding a berry by the hull, dip it halfway into chocolate - set on the wax paper - repeat with remaining berries & chocolate.

In another small microwavable bowl, melt the white chocolate in microwave on high, stirring once, till melted & smooth (about 1 minute). Dip a fork in the white chocolate & drizzle over the strawberries. Refrigerate till chocolate hardens. Serve chilled.

Makes 4 servings

(per serving: 97 calories; 4g total fat; 2g saturated fat; 0mg cholesterol; 4mg sodium, 15g total carbohydrates; 2g dietary fiber; 1g protein; 21mg calcium - WW points per serving: 2)