Berry-Chocolate Fool

Food Network Magazine - June 2011

- 1 quart fresh strawberries, quartered
- 2 tablespoons granulated sugar
- 1 cup heavy cream
- 2 tablespoons confectioners sugar
- 2 ounces semisweet chocolate, melted

in a bowl, toss the strawberries with the granulated sugar.

In another bowl, beat the heavy cream with the confectioners sugar until soft peaks form.

Melt the chocolate in the microwave and cool slightly. Fold the chocolate into the whipped cream.

Layer the cream and berries in glasses.

Per Serving (excluding unknown items): 1365 Calories; 107g Fat (66.8% calories from fat); 11g Protein; 109g Carbohydrate; 13g Dietary Fiber; 326mg Cholesterol; 102mg Sodium. Exchanges: 3 Fruit; 1/2 Non-Fat Milk; 21 Fat; 4 Other Carbohydrates.