

## Strawberry Marshmallow Skewers



**Serves 6**

**Prep 10-20mins + soaking**

**Cook 5 mins**

### **Ingredients**

24 fresh strawberries, hulled  
36 pink and white marshmallows  
wooden skewers

### **For the sauce, if using:**

175g plain chocolate  
50g butter  
142ml carton double cream  
ground cinnamon

### **Prepare ahead**

1. Put 12 wooden skewers in a little water in a lidded plastic container. Fill a second container with the hulled strawberries.
2. Thread the strawberries and the marshmallows on to the skewers. Cook them in a heated frying pan or barbecue for 2-3 minutes, turning once, until starting to turn golden.

### **This can be served with a chocolate dipping sauce**

1. Put a small pan over the heat with 175g plain chocolate, broken into pieces, and the butter. Add 142ml double cream and a touch of ground cinnamon, gently melt and stir until blended. Keep warm.