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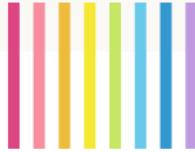
3 SHOW-STOPPING CHOCOLATE TREATS PERFECT FOR VALENTINE'S DAY



Valentine's Day is the perfect time to lean into soft pinks, romantic reds, and playful chocolate treats. Whether you are a hobby baker creating gifts for loved ones or a bakery team planning seasonal offerings, color plays a big role in making desserts stand out.

Pros all over the world rely on Chefmaster Candy Colors to achieve vibrant, beautiful pink shades without sacrificing quality or consistency. Chef Stephanie Embree (featured in Next Level Baker Holiday 2025 Season) truly enjoyed working with our colors: "I love these candy colors because Chefmaster has created a product that works perfectly with melting chocolates, but can also be used in regular buttercream. I've found it best to start with less and gradually add color to get my desired shade. Another option, for scale, is to keep track of the number of drops you use per batch of chocolate, so that your color can be consistent every time."

Below are three Valentine's Day chocolate treats inspired by Chef Embree's work that are elegant, festive, and easy to customize using Chefmaster's Candy Color collection.

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Recipe #1: Chocolate Covered Strawberries

A Valentine's Day classic with a colorful twist, these chocolate covered strawberries pair a soft aqua blue base with delicate pink accents for a look that feels modern, whimsical, and eye-catching.

Ingredients & Equipment

- Fresh strawberries
- High quality white chocolate melting wafers (we really like Guittard® Vanilla Flavored A'Peels)
- Chefmaster Candy Color food coloring in Aqua Blue, Green, and Sweet Pink
- Small piping bags
- Parchment paper

Directions

1. Begin by washing the strawberries and drying them thoroughly. Any moisture left on the berries will prevent the chocolate from adhering properly.
2. For Blue-Colored Strawberries:
 - a. Place your desired amount of white chocolate melting wafers into a heatproof, microwave-safe bowl. We recommend 8 oz of chocolate per 1 lb. of strawberries.
 - b. Microwave for 1 minute, then remove and stir well. Continue heating in 30 to 45 second intervals, stirring after each round. If needed, switch to 20 second intervals until the chocolate is fully melted, smooth, and silky.
 - c. Add a few drops of Chefmaster Aqua Blue Candy Color food coloring to the melted chocolate. Stir until fully incorporated with no streaks remaining. Add additional coloring as needed to reach your desired shade. For a marbled look, stop stirring just before the color is fully blended.
 - d. Dip each strawberry into the blue chocolate, coating it up to the hull. Gently shake off any excess chocolate and place the berries onto a parchment-lined sheet tray. Allow them to set at room temperature or in the refrigerator.
3. For Teal-Colored Strawberries, repeat the steps above, adding a few drops of Chefmaster Green Candy Color food coloring in your light blue chocolate to create a teal hue.
4. While the strawberries are setting, melt a small amount of white chocolate using the same interval method (about half of the quantity you used previously). Divide the melted chocolate between two bowls. Tint one portion with Chefmaster Sweet Pink Candy Color food coloring, leaving the other portion white.
5. Transfer the pink chocolate to a small piping bag and pipe small hearts onto parchment paper. Place the hearts in the freezer for a few minutes to set quickly.
6. Once the strawberries and hearts are firm, transfer the remaining white chocolate to a piping bag. Drizzle it over the strawberries in a thin, even motion. While the drizzle is still wet, gently place one or two pink hearts onto each berry.

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- a. Tip: If your white chocolate starts to harden, put it back in the microwave for 15 to 20 seconds. Wait until safe to handle.
7. If desired, finish with edible glitter for an extra touch of sparkle.

These blue and teal-dipped strawberries will last 2 to 3 days refrigerated. They are elegant, playful, and perfect for gifting or bakery displays.

Recipe #2: Chocolate Covered Sandwich Cookies

Chocolate covered sandwich cookies are always a crowd favorite, and this Valentine's Day version uses soft pink tones and festive sprinkles for a polished, professional look.

Ingredients & Equipment

- Sandwich Cookies (such as Oreo® cookies)
- High quality white chocolate melting wafers
- Chefmaster Candy Color food coloring: Sweet Pink and Red
- Valentine's sprinkles
- Sandwich cookie candy mold
- Small piping bag

Directions

1. Melt your desired amount of white chocolate in a microwave-safe bowl using 1-minute intervals, stirring well after each round. We recommend 10 to 12 oz of chocolate for 24 sandwich cookies. Continue heating in shorter intervals as needed until the chocolate is completely smooth.
2. Add Chefmaster Sweet Pink Candy Color food coloring to the melted chocolate, starting with just a few drops. Stir until fully incorporated, adding more color if needed to deepen the shade.
3. Spoon a small amount of pink chocolate into each cavity of the mold, filling about halfway. Press one cookie gently into the center of each cavity, then add more chocolate on top until fully covered.
4. Use an offset spatula or the flat edge of a knife to scrape away excess chocolate, creating a clean and even surface.
5. Allow the mold to set at room temperature or in the refrigerator until the chocolate is firm. Once set, carefully remove the chocolate covered cookies from the mold.
6. Reheat any remaining pink chocolate if it has thickened, then add a few drops of Chefmaster Red Candy Color food coloring to deepen the shade for drizzling. Stir until uniform.
7. Transfer the red chocolate to a piping bag and drizzle over the chocolate covered cookies in a quick back-and-forth motion. While the drizzle is still wet, sprinkle with Valentine's sprinkles for added texture and color.

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8. Allow everything to set fully before serving or packaging. Your chocolate covered cookies will last 2 to 3 weeks in an airtight container (or up to 3 months frozen) and can be made and packaged in advance, saving you time as you approach the holiday.

Recipe #3: Heart Shaped Cake Truffles

These heart shaped cake truffles are a Valentine's Day favorite and a top seller in bakery cases. They are endlessly customizable and a great way to showcase bold pink and red tones.

Ingredients & Equipment

- Cake, any flavor
- Vanilla buttercream
- High quality white chocolate melting wafers
- Chefmaster Candy Color food coloring: Red and Sweet Pink
- Valentine's sprinkles
- Small silicone heart-shaped mold
- Paintbrush
- Small piping bag

Directions

1. Bake your chosen cake flavor according to the recipe (or use cake scraps from a different bake). Once fully cooled, crumble the cake into fine crumbs using your hands or a food processor.
2. Add just enough buttercream for the mixture to hold together. The texture should be soft but not overly wet. Mix until fully combined. For added fun, you can mix in sprinkles or lightly tint the mixture with Chefmaster Candy Color food coloring.
3. Melt your desired amount of white chocolate in a microwave-safe bowl using interval heating, stirring frequently until smooth. Add Chefmaster Red Candy Color food coloring and stir until evenly colored and streak-free. We recommend "8 to 10 oz" of white chocolate to fill 12 heart-shaped mold cavities measuring approximately 1.5 to 2 inches.
4. Spoon the red chocolate into each cavity of the heart-shaped mold. Use a paintbrush to coat the sides evenly, then flip the mold over parchment to allow excess chocolate to drip out. Chill until the shells are fully set.
5. Fill each cavity with the cake mixture, pressing gently so it sits just below the top edge. Wipe away any excess from the rim.
6. Cover each heart with a thin layer of the remaining red chocolate and smooth the surface. Chill again until fully set.
7. Once unmolded, place the hearts top-side up on a parchment-lined baking sheet. Melt a small amount of white chocolate and tint it lightly with Chefmaster Sweet Pink Candy Color food coloring. Transfer to a piping bag and drizzle diagonally over the hearts.

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8. Finish with Valentine's sprinkles or a red, white, pink, and teal mix for extra visual interest.

Dark chocolate shells with pink or red drizzle are another beautiful option, as the contrast allows the colors to truly pop. These lovely heart cake truffles will keep 1 to 2 weeks refrigerated and 2 to 3 months frozen.

A Sweet Way to Celebrate Valentine's Day

From chocolate covered strawberries to festive sandwich cookies and heart shaped cake truffles, these Valentine's Day treats are designed to bring color, creativity, and joy to every celebration. Using Chefmaster Candy Colors makes it easy to achieve beautiful pink and red shades that feel elevated, consistent, and celebration-ready.

Whether you are baking at home, preparing gifts, or planning seasonal bakery offerings, these recipes are meant to inspire customization. Mix and match Candy Colors, experiment with different flavors, and make each treat your own.

However you choose to celebrate, a little color goes a long way in turning simple chocolate desserts into memorable Valentine's Day moments.