



Fondue

YIELD: Eight 8-Ounce Cups

Make this dessert your own—experiment with different semisweet and bittersweet chocolates.

15 -20 min

PREPARATION METHOD

1. In a medium saucepan, combine chocolate, milk, and cream. Heat on low, stirring often, until the chocolate is completely melted and the mixture is smooth. Keep the heat low to prevent the mixture from coming to a boil.
2. Once melted, add the vanilla extract.
3. Turn the burner to the lowest setting to hold the melted chocolate at the perfect serving temperature. Stir in an additional tablespoon of cream for a thinner consistency, if desired. Serve alongside fresh fruit, pound cake, and cookies.

INGREDIENTS

16 ounces semi sweet or bittersweet chocolate, chopped

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup heavy cream

1 $\frac{1}{2}$ teaspoons vanilla extract

Fresh fruit, pound cake, and cookies, for dipping