

Chocolate Fondue

Ingredients

1 c Heavy Cream
12 oz Semi-Sweet Chocolate
(chopped)
1 t Vanilla Extract

Instructions

Heat the cream in a medium saucepan over medium-low heat until hot, about 2 to 3 minutes. When hot, add the chocolate and stir until it is just melted and smooth. Stir in vanilla. Transfer to a warm ceramic fondue pot. Serve with your choices of fresh strawberries, bananas, apple wedges, pound cake, ladyfingers, and almond biscotti.

Variations: Substitute 2 to 3 tablespoons of kirsch, brandy, rum, or orange liqueur for the vanilla.