

Chocolate Fondue

Scotten W. Jones – scotten@scottenjones.com



This makes an excellent sauce for dipping fresh strawberries.

Ingredients

Ingredient	Qty	Units
Heavy Cream	1	Cup
Semisweet Chocolate Bits	16	Oz.
Vanilla Extract	1	Tsp.

Directions

In a small sauce pan over medium heat warm the cream until steam begins to rise. Remove from the heat and slowly stir in the chocolate until melted and creamy. Stir in the vanilla extract.

Add to a fondue pot.