

Chocolate Fondue Recipe

Ingredients: 10 ounces chopped semisweet chocolate, 1/3 cup milk, 1/3 cup heavy cream, 1 teaspoon vanilla extract, things to dip, and wooden skewers (optional).

Steps:

1. Chop the chocolate into small chunks.
2. Add the chocolate, milk, and cream to a saucepan on low and stir often. Keep stirring until smooth. NOTE: Don't let the mixture boil.
3. Stir in vanilla extract. If the mixture is too thick, add a tablespoon of milk. If you have one, pour the mixture into a fondue pot or slow cooker to keep it warm.
4. Dip your foods! If you don't have skewers, just use a fork!



Ideas for dipping:

Fruits (like strawberries, pineapple, or bananas)

Cereal treats

Marshmallows

Anything else you can think of!