

# Chocolate Fondue

## Items needed for recipe:

- Treats to be dipped into chocolate fondue. Ideas include:
  - Fruit such as strawberries, bananas, kiwi slices, pineapple chunks, etc.
  - Marshmallows
  - Pound Cake – cut into chunks
  - Cookies – store-bought or home made
- Microwave
- 2 Microwave-proof mixing bowls
- Spatula for stirring fondue
- Forks or toothpicks to use to dip treats into fondue
- Plate or tray for serving treats
- 1 1/4 Cup semi-sweet chocolate chips
- 3/4 Cup milk chocolate chips
- 2 Tbs unsalted butter, room temperature
- 1 tsp vanilla extract
- 1/4 tsp kosher salt (1/8 tsp if using table salt)
- 1/2 Cup milk

## Instructions:

1. Combine both dark and milk chocolate and butter into microwave proof bowl
2. Microwave on medium-high heat for 1 1/2 minutes. Stir
3. Microwave 30 seconds. Stir. If not fully melted, microwave 30 seconds and stir.
4. In a small microwave proof bowl, combine milk, salt, and vanilla. Microwave for 40 seconds
5. Pour warm milk mixture into the melted chocolate. Stir.
6. Serve & Enjoy!!!
7. If the fondue starts to clump as it cools, microwave for 15 seconds & Stir.