

Chocoholic Fondue

From the kitchen @ HammersNHugs.com



Ingredients:

2 c light cream
1 c butter
¼ t salt
1 c sugar

1 lb semi-sweet chocolate
1 lb milk chocolate baking chunks
4 t vanilla

Directions:

Using a double boiler (or large pot with simmering water and smaller pot nested inside), melt the cream, butter, salt and sugar. Once mixture is melted gradually add the chocolate, stirring constantly. Do not allow chocolate to boil. Whisk until smooth. Turn off the heat and add vanilla. Pour directly into heated fondue pots or store in microwave-safe glass bowl for later.

To Freeze:

Allow fondue to cool completely in microwave and freezer safe glass bowl. Seal tightly and place in freezer. Can be safely deep frozen for up to 3 months. Reheat in microwave as needed. Does not need to be thawed first. Will soften quickly. Be careful not to overheat in microwave.