

## CHOCOLATE FONDUE

### Ingredients:

- 1 package (11.5 ounces) Ghirardelli 60% cocoa chips
- 2 tablespoons water
- 1 tablespoon brandy
- 4 tablespoons heavy cream
- 4 ounces cheddar cheese, cubed
- 1 apple, sliced
- 1 bunch grapes
- 4-6 cookies
- 4-6 strawberries



### Directions:

Prepare the fruits and cheeses, dicing cheese into ½” cubes.

Prepare chocolate fondue pot. Set out the condiment dishes and heat about a ½ cup water in the lower half of the double-boiler. (I use Sterno to heat the water.)

In a microwave-safe mixing bowl, dump the chocolate chips and 2 tablespoons water.

On medium high (power #7 on my microwave), heat the chips and water for 1 minute. Remove from microwave, stir, and heat again (on medium high) for 30 seconds. The chocolate mixture should be smooth and silky.

Add brandy and cream. Stir. Pour the chocolate mixture into the ceramic fondue pot. Set the fondue pot over the warm water in the double boiler. [\*If the mixture is too

thick, add a little cream or water. If you prefer not to use brandy, substitute with another liqueur or water.] Keep the chocolate warm throughout the dessert.

Serve with condiments: cheese, apple, grapes, cookies, berries. Skewers required.



**Daryl Wood Gerber**

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**Directions:**

[\*Note: I used gluten-free cookies that dipped beautifully into the chocolate mixture. This way, everyone, including celiacs, can enjoy the dessert.]