



## Brandied Chocolate Fondue

**Prep: 5 minutes**

**Cook: 3 minutes • Serves: 12**

- 1 cup evaporated milk
- 4 cups dark or semi-sweet chocolate chips
- 1 tablespoon brandy

**1.** In small saucepot, heat milk over medium heat just until it simmers. Add chocolate to fondue pot; pour hot milk over chocolate. Let stand 3 minutes; add brandy and whisk until smooth. Makes about 5 cups.

**2.** Place fondue pot over medium-low flame. Add additional milk if it gets too thick.

**3.** Serve immediately with sliced apples, sliced pears, mini-marshmallows, whole strawberries, 2-inch pieces of bananas, pineapple chunks, pretzels and/or pound cake cubes.

*Approximate nutritional values per serving:  
404 Calories, 23g Fat (17g Saturated), 6mg Cholesterol,  
22mg Sodium, 50g Carbohydrates, 0g Fiber, 1g Protein*

### Chef Tips

*Toss apple or pear slices with a little fresh lemon juice to prevent browning.*

*Brandy can be replaced with orange extract or orange juice for a non-alcoholic version.*