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## BAKED CHOCOLATE FONDUE

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### *INGREDIENTS*

450g (2 blocks) Rogers' Milk, Dark, or White Baking Chocolate

OR

400g (2 boxes) Rogers' Milk or Dark Fondue and Baking Chocolate

450g (2 cups) 35% whipping cream

*If desired add:*

1-3 tbsp Liqueur to taste (For example Grand Marnier, Amaretto, or Crème de Menthe)

OR

1tsp Instant coffee for mocha flavour  
Fruit, sponge cake, marshmallows, truffles, biscotti, or anything you would like to try dipping

### *METHOD*

1. Chop baking chocolate blocks into small pieces or empty entire contents of fondue chocolate boxes into clean, dry container or fondue pot.
2. Pour cream into heavy saucepan and bring to low boil.
3. Gently pour boiled cream over chocolate and let stand for three minutes.
4. Using a wire whisk, stir slowly. If desired, add liqueur and continue to stir until completely combined.

### *TIPS*

- Use indirect heat to keep the sauce warm. If using a n open flame, stir frequently and keep the flame very low.
- Prepare dipping items, such as fruit or pound cake, in advance by cutting into bite-size pieces.
- Strain and refrigerate left over sauce. Reheats easily in fondue pot or microwave.

