



# EASY CHOCOLATE FONDUE

*The smooth, creamy dessert our family has loved through years of fondue nights.*

| PREP TIME | MELT TIME    | TOTAL TIME | YIELD        |
|-----------|--------------|------------|--------------|
| As needed | Until smooth | Varies     | 24 oz + milk |

## INGREDIENTS

- Original Hershey's version
- Three 6-ounce Hershey's milk chocolate bars, broken into pieces
- One 6-ounce Hershey's Special Dark chocolate bar, broken into pieces
- 1/2 to 1 cup warm milk or half-and-half (I prefer 2% milk)
- Callebaut Belgian alternative
- 18 ounces Callebaut Finest Belgian milk chocolate, chopped
- 6 ounces Callebaut Finest Belgian dark chocolate, chopped
- 1/2 to 1 cup warm milk or half-and-half (I prefer 2% milk)

## INSTRUCTIONS

1. Place the chocolate in a fondue pot set to its lowest setting. If you don't have one, use a double boiler over gently simmering water or a microwave-safe bowl.
2. For a fondue pot or double boiler, stir constantly over very low heat until melted. For the microwave, heat on high for 1 minute, stir very well, then heat in 20-second increments, stirring after each one, until smooth.
3. Warm the milk separately without bringing it to a boil.
4. Slowly stir 1/2 cup warm milk into the melted chocolate. It may thicken at first. Keep stirring gently until the mixture becomes smooth again.
5. Add more warm milk a little at a time until the fondue reaches your preferred consistency.
6. Keep warm on the lowest setting and stir occasionally. If using a serving bowl, serve immediately because the fondue will gradually cool and thicken.

## WENDY'S TIPS & NOTES

- Use either chocolate combination. The Hershey's version is the nostalgic family recipe, while Callebaut gives the fondue an especially smooth flavor and texture.
- Serve with strawberries, bananas, grapes, mandarin oranges, apples, pineapple, kiwi, pound cake, angel food cake, brownies, marshmallows, Rice Krispies treats, graham crackers, cookies, or pretzels.
- Wash and thoroughly dry fresh fruit before serving. Water left on fruit can affect the melted chocolate.
- If cooled fondue becomes too thick, warm it gently and stir in a small amount of warm milk. Add it little by little so the fondue doesn't become too thin.

## WEIGHT MEASUREMENTS

- 18 oz milk chocolate = about 510 g
- 6 oz dark chocolate = about 170 g
- 1/2 cup milk = about 120 ml
- 1 cup milk = about 240 ml

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