# $\frac{y_{y}}{\text { y }}$ the cupcake theory 

## Chocolate Fondue



1 c heavy whipping cream
Pinch salt
12 oz. milk or dark chocolate (chocolate chips or chopped chocolate)
1 † vanilla
Dippers: strawberries, bananas, pineapple, apples, large marshmallows, angel food cake, vanilla wafers, pretzels, mini rice krispie squares, etc.

Heat cream and salt in small saucepan over low heat until cream slightly simmers (forms small bubble on surface). Remove from heat and add chocolate. Stir until smooth. Stir in vanilla. (Add additional cream to reach desired consistency or if fondue thickens over time.) Serve in fondue pot with low flame, directly from pan, or in small individual bowls. Serve with strawberries, sliced bananas, sliced pineapple, sliced apples, large marshmallows, cubed angel food cake, vanilla wafers, pretzels, mini rice krispie squares, etc.

