

Chocolate Fondue Sauce by Lynn's Recipes



Lynn demonstrates how to make a Chocolate Fondue Sauce that is perfect for dipping fruit, pound cake, brownies, or whatever you desire that would be a perfect Valentine's Day dessert.

Ingredients:

- 1 pint heavy whipping cream
- 8 ounces chocolate chips, (I used dark chocolate chips)
- Zest of 1 small orange
- ½ teaspoon vanilla extract
- 1 teaspoon instant coffee
- 2 Tablespoons cocoa powder
- 1 cup powdered sugar

Heat whipping cream over medium heat in a medium sized sauce pan. When whipping cream become hot, but not boiling, whisk in chocolate chips until melted, then add remaining ingredients. Continue whisking until all ingredients are incorporated, smooth and creamy.

Serve with strawberries, bananas, pound cake, brownies or whatever you desire.

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