

CHOCOLATE DIPPERS

Ingredients

- 6 ounces semisweet chocolate, chopped into small pieces
- 4 ounces milk chocolate, chopped into small pieces
- 1/2- 3/4 cup whole milk (depending on thickness preference, I use 1/2 cup)
- 1 and 1/2 tablespoons unsalted butter, optional (see note)
- 1/2 teaspoon pure vanilla extract
- 1/8 teaspoon fine sea salt
- Flaky sea salt, for topping, optional

Dipping Ideas

- Fresh fruit: such as bananas, strawberries, raspberries, blackberries, clementines, etc.
- Cookies: oreos, piroette cookies, milanos,

Instructions

1. Start by preparing all of the ingredients/treats you will be dipping in the fondue. The preparation of the fondue goes quickly so you want to have all the treats and skewers (if using) ready!
2. To make the fondue, in a small bowl, combine the chocolate, 1/2 cup milk or cream, and butter* and melt gently in a barely simmering water bath or microwave on Medium (50 percent) power for about 2 minutes.
3. Stir until completely smooth.
4. Add more milk if desired. Remove from the heat and stir in the vanilla and salt.
5. Serve this warm fondue immediately with whatever you've chosen to serve it with
6. If the fondue gets too thick (or starts to harden), reheat in the microwave in bursts of 15 seconds stirring in between each burst for 10 seconds until melted and smooth again.