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Phone (631) 543-8608

www.bakingcoach.com

Cell: (631) 885 - 4683

Cheese Fondue

Here is what you need:

- ¼ cup or ½ stick butter/margarine
- 3 tablespoons flour
- 1 to 1 ½ cups chicken or vegetable broth
- 5 cups shredded cheddar cheese
- 1 tablespoon taco seasoning (optional)

Here is how you do it:

In a skillet or deep sauce pan, melt butter; add flour and stir to combine. Slowly add in 1 cup broth, and stir until it is slightly thickened. Add in cheese 1 cup at a time; stir to melt. Alternate with chicken broth if mixture is too thick. Add in seasoning if desired. Pour into heated fondue or crock pot, and enjoy!

Chocolate Fondue

Ingredients:

- 2 cups heavy cream
- 3 cups semi-sweet chocolate chips
- 1 1/2 teaspoons vanilla extract

Directions

Heat heavy cream in a separate pot or directly into the fondue pot until it reaches a slight bubbling. Add chocolate chips 1 cup at a time, stirring constantly until all chocolate is completely melted. Mix in extract, and let the dipping begin!