Dinner Tonight!

Amaretto Chocolate Fondue

3/4 cup heavy whipping cream
1 pound semi-sweet chocolate, chopped or grated
1/4 cup Amaretto liqueur

In a heavy saucepan, bring the whipping cream to a boil. Remove from the heat and add chocolate, stirring until smooth. Stir in liqueur. Carefully transfer to fondue pot for serving.

Preparation Time: 0 minutes
Cook Time: 20 minutes
Yield: 2 Tablespoons per serving

Nutrition facts per serving:
Calories: 50
Total Fat: 3.5 g
Cholesterol: 0 mg
Sodium: 1.5 mg
Total Carbohydrate: 4.9 g
Protein: .6 g

Serve with: fresh fruit chunks or cubes, marshmallows, angel food cake, pretzels, cookies, or any other dipping food of your choice.