

BAKING COACH®

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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 saucepan, 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 the mixture is too thick. Add in seasoning if desired. Pour into a 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!