

Caramel Fondue

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Take a leap back to your childhood with this homemade caramel fondue. Served with skewered marshmallows, it's a first-rate camping trip brought indoors.

Ingredients:

1 cup sugar
1 tablespoon cornstarch
1 tablespoon rum
3 egg yolks, beaten
1 cup milk, warmed
¼ cup boiling water
½ teaspoon vanilla extract
Fresh apples, for serving
Marshmallows, for serving

Directions:

- 1) Place sugar in a small pan; heat over medium until sugar melts and liquefies, stirring. Set aside.
- 2) In a small bowl, whisk together cornstarch and rum. Set aside.
- 3) Combine egg yolks, milk, and reserved rum mixture in a double boiler over hot water; cook, stirring constantly, until thickened.
- 4) Combine melted sugar and boiling water in a small pot; immediately add to warm milk mixture; continue stirring over low heat 20 minutes, until caramel has melted.
- 5) Remove from double boiler; stir in vanilla and transfer to a fondue pot.
- 6) Serve with apples or marshmallows on spears.