

# Chocolate Fondue

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*Looking for an irresistibly decadent dessert? Enjoy a chocolate fondue—silky smooth and utterly luxurious, it's the perfect ending for a perfect dinner.*

## Ingredients:

1 ½ cups sugar  
1 ¼ cups water  
¼ cup corn syrup  
1 cup unsweetened cocoa powder, sifted  
¾ cup heavy cream, plus more, as needed  
5 ounces chocolate, chopped  
1 tablespoon whipping cream  
Favorite cake, cubed, for serving  
Fresh fruit, cubed, for serving

## Directions:

- 1) Combine sugar, water, and corn syrup in a medium pot; bring to a boil over high heat. Simmer 15 minutes, until liquid reduces by almost half.
- 2) Add cocoa powder, whisking to mix. Add heavy cream; bring to a boil and simmer 5 minutes.
- 3) Remove from heat; stir in chopped chocolate and whipping cream. Transfer to fondue pot to keep warm.
- 4) Serve with cake and fresh fruit.