

Sweet Lemon Fondue

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This citrus-infused dessert fondue is perfect for winter, but will be enjoyed year-round! Creamy lemon fondue with crisp spicy cookies is a match made in dessert heaven.

Ingredients:

1 cup apple juice
½ cup flour
½ cup sugar
¼ cup butter, cubed
2 tablespoons lemon juice
1 teaspoon grated lemon zest
1/4 cup powdered sugar
Fresh strawberries, for serving
Gingerbread cookies, for serving

Directions:

1) In a small bowl, whisk together apple juice and flour until smooth. Transfer to fondue pot; add sugar and whisk well. Bring to a boil over high heat and cook until smooth, whisking. Add butter, lemon juice, zest, and powdered sugar; whisk until smooth and thick. Serve with fruit and cookies.