

Recipes excerpted from ***The Fondue Bible*** by Ilana Simon. Published by Robert Rose, Inc., Toronto, Ontario, CA. Copyright 2007. Reprinted with permission from the publisher. All rights reserved.

Mocha Fudge Fondue

2 cups confectioner's (icing) sugar
1/2 cup whipping (35%) cream
1/4 cup double-strength coffee
4 oz. semi-sweet chocolate, chopped
2 oz. unsweetened chocolate
1 tbsp. Kahlua
1 tsp. vanilla

1. In the top of a double boiler over hot (not boiling) water, combine sugar, cream, coffee, semi-sweet chocolate and unsweetened chocolate, stirring constantly until melted and smooth. Remove from heat. Stir in Kahlua and vanilla. Transfer immediately to dessert fondue pot over candle flame.
2. Spear a piece of fruit or cake with fondue fork and dip in fondue.

Serves 4 to 6

Tips: If fondue is too thick, add more warmed coffee 1 tbsp at a time. In place of double-strength coffee, use brewed espresso for an intense coffee flavor.

Make Ahead: Cut up fruit and other dippers (except for bananas).

Serve With: Whole strawberries, seedless grapes, peach wedges, banana cake cubes, pound cake cubes.