

CHOCOLATE FONDUE

$\frac{1}{2}$ cup very hot brewed coffee
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup unsweetened Dutch-processed cocoa powder
 $\frac{1}{2}$ cup light corn syrup
4 oz. semisweet chocolate, chopped

2 Tblsp. unsalted butter, softened
Cubed, sliced or whole fruit, such as mango, papaya, pineapple and strawberries, cubes of pound cake, cookies and marshmallows, for dipping

- In medium bowl, whisk together coffee, sugar and cocoa powder. Whisk in corn syrup until completely smooth.
- Place chocolate and butter in large, dry bowl or in top of double boiler set over barely simmering water. When chocolate has melted, whisk in cocoa mixture until smooth, blended and well-heated through. Pour into fondue pot placed over very low heat or chocolate mixture may scorch or separate. Serve with fruit, cake, cookies or marshmallows. **Makes 4 servings.**

— Adapted from "Retro Desserts" by Wayne Harley Brachman